



2015

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Tim Atkin

Guía Peñín

A wine which combines the classic Rioja ingredients to perfection, such as the tempranillo and American oak, to which we add our own unique personality.



D.O.Ca.: Rioja

Variety

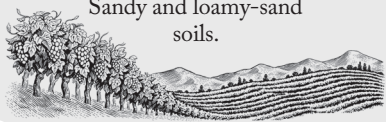
90% Tempranillo y 10% mazuelo and graciano.

Vineyards

From different plots located in the Rioja Alta. Bush vines over 40 years' old.

Soil types

Sandy and loamy-sand soils.



You will like it if

you love the purest Rioja tradition.

ONE OF THE EARLIEST AND QUICKEST HARVESTS

A cool spring helped bud burst and setting. More clusters but smaller berries. A very hot summer, especially in July. Vintage rated "Very Good" by the Control Board.

HARVESTING

- Cool, sunny well-ventilated days.
- Plot by plot at optimum ripeness.
- Finished on 17 October.



Vinification and Ageing

3 to 4 days prefermentative maceration and 5 to 7 days after fermentation with daily pumping over and pushing down the cap. The wine is not filtered or fined until the end. Ageing in American Ohio and Missouri oak casks for 20 months and then a further 20 months in the bottle

pH: 3,51; 5,8 gr/l total acidity, expressed in tartaric acid.

Alcoholic strength
14% Vol.

Service
17-18°C



Tasting Notes:



APPEARANCE:

Garnet red colour with medium-high depth. Clear and bright with signs of tears.

NOSE: High intensity with notes of fresh black and red fruit. Aromas of sweet spices, vanilla, brioche, cumin, mentholated nuances and wild herbs.



PALATE: Fresh, intense, good acidity, ripe tannin and integrated alcohol. The red fruit and sweet spices reappear in the retronasal phase. It is balanced, harmonious, ready to drink now but with great cellaring potential.

FOOD PAIRING

Combines perfectly with traditional dishes like red meat and matured cheeses.

