

Bodegas Proelio 2018 Rioja Vendimia Seleccionada

WineWise Code	SPR-VES18
Country	Spain
Region	Rioja
Color/Style	Red
Destemming	Partial
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Maceration: 15-20 Days Pumpover: 2 times per day Fermentation duration: 10 days
Aging Vessel	New Barrique 50%, Used Barrique 50%
Aging Duration (months)	18 months
Filtered?	Yes
Fining Agents	Gelatine
Yeast Protocol	Native
Malolactic Conversion	Yes
Additional Maturation Details:	Lees contact: 3 months aging in the bottle for a minimum of 20 month
Added Sulfur	Yes
Varieties	85% Tempranillo, 10%Garnacha, 5% Graciano
Residual Sugar	0.47
ABV	14.5
Acidity	5.3
pH	3.84
Closure	Natural Cork
Annual Production	21000 bottles
Certified Vegan	No
Primary Vineyard Name	Abalos, Badaran, Clavijo
Soil Types	Calcareous, Alluvial, Sedimentary
Elevation (meters)	479-650
Vine Age	45-80
Farming Practices	Organic
Harvest Method	Hand-harvested
Other Vineyard Details	North

WineWise Notes:

Deriving from 50 – 80 year-old vines planted in several plots above 600 meters, this is a wine of real salty authority and palpable authenticity. The aging in French barriques, of which a modest proportion are new, is discreet and effective.

Producer Notes:

Cherry red color, intense aromas of black fruit, blackberries and blueberries, accompanied by deep aromas of fresh red fruit, together with creamy notes of coffee and a vanilla background. On the palate it is intense, round and silky with flavors of black and red fruits of the forest, vanilla and mineral notes of chalk, in the retronasal notes of black fruit and vanilla appear, with a very long finish, the texture of the calcareous soil is also appreciated that dries our mouths a bit in the half palate.

WineWise Notes on Producer:

Proelio is one of three wineries belonging to Javier Palacios, each dedicated to different genres : Nivarius exclusively (and most unusually) to white Rioja, Trus to Ribeira del Duero, and Proelio to red wines. The vineyards are relatively high in the Rioja Alta at 650 meters, and offer an impressive variety of soil types and inclinations. But they are generally north-facing and have an average age of 45 years. Also, unusually for the region, the wines are produced 85% from their own holdings. Farming practices are very traditional, with all the plowing done by horses. The estate is in the second year of conversion to organic certification. Fermentation via indigenous yeasts is achieved in large wooden vats, with further aging all done in increasingly large barrels and final assembly executed in concrete.

