



## PROELIO VIÑEDOS VIEJOS 2018 "The Alto Najerilla essence"

### VINEYARD AREA:

The vineyards are located in the Alto Najerilla subzone, in the municipalities of Cárdenas and Badarán at an altitude of 600 to 700 meters over the sea level. Very old vineyards with high density of plantation and distributed in small vineyards.

### VINEYARD ALTITUDE:

Average of 70 years-old Viuras between 500 and 600 metres of altitude and 800 metres for the White Maturana.

### SOILS:

Very deep calcareous clay soils with an important ferrous component, with rocky components of colluvial origin on the surface and with more clay as we descend to the mother rock of sandy limestone origin, partially degraded and rising by capillarity. These soils make fresh, fine, elegant wines.

### VINTAGE CHARACTERISTICS:

Very cool vintage, budding within the usual parameters. The first part of the summer with multiple rains until mid-July, followed by temperatures somewhat lower than usual due to the rain. In the second part it was quite hot during the month of August which implied exceptional health. During maturation, we had favorable weather with contrasting day-to-night temperatures accompanied by some light rains during the harvest at the beginning of September, which means that we were facing one of the coolest vintages in recent years.

### WINE CHARACTERISTICS:

Manual harvest, fermentation with its native yeasts in wooden vats with a percentage of 30% with stems. Spontaneous malolactic fermentation in wooden vats.

Medium layer wine with an elegant cherry red color with ruby red rims. On the nose it is intense and fresh with balsamic notes of wild red fruits, reminiscent of aromatic herbs from the scrubland. On the palate it is agile, fresh and fruity, with good fluidity and great complexity.

Denomination of origin:  
**DOC Rioja**

### VARIETIES:

100% Garnacha, a selection of old clones from the area.

### AGEING:

Ageing in 40 HL French oak vats and 30 HL oval casks over 12 months.

### ANALYTICS:

ALCOHOL: 14,5% VOL.  
TOTAL ACIDITY: 5,7g/l in tartaric.  
pH 3,46.

Tim Atkin™ 2018  
93 points

JAMES  
SUCKLING  
.COM

Peñín 2018  
93 points

Roberto Pérez 2018  
92 points

Decanter