









AMANCIO

D.O.Ca. RIOJA

VARIETY

100% Tempranillo.

VINEYARDS

Proprietary vineyard, La Veguilla, in San Vicente de la Sonsierra, La Rioja, 16.5 Has.

Soils of calcareous clay; abundance of small rounded stones on surface. Altitude: 490m. Planting year: 1975. High density plantings on trellis and low yield.

Integrated viticulture, respectful of the environment, minimal intervention, perfect adaptation to the terroir and no use of herbicides or systemic products, in harmony with nature's biorhythms.

ELABORATION

Manual destemming, berry by berry followed by pre-fermentative cold maceration. Fermented in French oak barrels of 5 hectoliters of capacity and in 2 French oak vats of 10 hectoliters with indigenous yeast selected from our own vineyards. Pissage and punch down twice per day. Malolactic fermentation in new French oak barrel. Aged for 24 months in new French oak Bordeaux barrels.

TASTING NOTES

Intense red colour with depth. Complex, elegant nose and carácter. Wild black fruits with creamy notes. Fresh and fleshy fruit weight. Balanced and persistent in the mouth.

DRINKING TEMPERATURES: 16-18 °C





You could perfume a room with this wine.



Wine Spectator



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^{*} Honour circle. Best Wines of Spain.

^{**} Best Red Wine of the year.