



## PROELIO RESERVA 2018 "Terroirs on height"

### VINEYARD AREA:

Head-pruned tempranillos from our estate La Asperilla in Calvijo, together with tempranillos from Abalos y San Vicente in the Sonsierra and the garnachas from Cardenas in Alto Najerilla.

### VINEYARD ALTITUDE:

Tall head-pruned vineyard between 560 and 700 metres of altitude over the sea level.

### SOILS:

Calcareous silt of degrading origin from bedrock composed of calcareous sandstones for the Tempranillo soils in La Sonsierra. Colluvial origin clayey sand soils with a lot of limestone from accumulation by washing for the Tempranillo in Clavijo. Ferrous sands soils with a clay bottom for the Garnacha from Alto Najerilla.

### 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, the Tempranillo is destemmed and the Garnacha is fermented with stems. The fermentation is carried out by indigenous yeasts where periodic punching and pumping over are carried out to delicately wet the hat. Light pressing and subsequent malolactic fermentation. After, the two varieties are assembled and aged together.

Cherry red color with a garnet rim. Intense aromas of black fruits, blackberries and blueberries, together with deep aromas of fresh red fruit, along with creamy notes of green coffee and a background of coconut and spices. On the palate it is intense, round and silky with flavors of ripe red forest fruits, vanilla and mineral notes of chalk and silky silica sandstone. A very long finish with notes of very ripe red forest fruits, where the texture of the calcareous soil the sand is also appreciated giving freshness and persistence.

Denomination of origin:  
**DOC Rioja**

### VARIETIES:

85% Tempranillo of clones adapted to the Sonsierra, 15% Garnacha from old vines from Alto Najerilla.

### AGEING:

12 months in French, American and Eastern oak barrels with a minimum of 15 months in the bottle.

### ANALYTICS:

ALCOHOL: 14% VOL.

TOTAL ACIDITY: 5.4g/l in tartaric.  
pH 3.68

Tim Atkin™ 2017  
**93** points

JAMES  
SUCKLING  
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Peñín

Robert Parker  
WINE ADVOCATE 2018  
**90** points

Decanter