

# Bodegas Proelio 2017 Rioja Vendimia Seleccionada

WineWise Code	SPR-VES17
Country	Spain
Region	Rioja
Color/Style	Red
Farming Practices	Organic
Varieties	85% Tempranillo, 10%Garnacha, 5% Graciano
ABV	14.5
Residual Sugar	2.2
Acidity	5.12
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	15-20 Days
Pumpover/Punchdown	2 times per day
Destemming	Partial
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 days
Aging Method	New Barrique 50%, Used Barrique 50%
Aging Duration (months)	18 months
Filtered	Yes
Fining Agents	Gelatine
Yeast	Native
Lees Contact/Stirring	3 months
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Abalos, Badaran, Clavijo
Soil Type	Calcareous, Alluvial, Sedimentary
Elevation (meters)	479-650
Vineyard Aspect	North
Vine Age	45-80
Picking	Hand-harvested
Annual Production	21000 bottles

## Notes from the producer:

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 with a very long finish. The texture of the calcareous soil also creates dryness in the half palate.



## WineWise Notes:

All the virtues of the Crianza are present also in the Reserva, with the added authority deriving from the 50 – 80 year-old vines which give rise to it from several plots grown above 600 meters. The aging in French barriques, of which a modest proportion are new, is discreet and effective.

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.