



Premios

100%
Tempranillo
50 years old

2016
DOCa Rioja

JAMES SUCKLING 2021
91 points
Conde de los Andes Red 2016

TIM ATKINT SPECIAL REPORT
91 points
Conde de los Andes Red 2016
RIOJA 2021

PREMIOS BACCHUS 2022
BACCHUS DE ORO
Conde de los Andes Red 2016

Vineyard

Location: vineyard plots at a high altitude, located in the 'Viñas de Briñas' area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa).

Climate: Mediterranean with quite a strong Atlantic influence. After a dry and hot summer, the long 2016 vintage benefited from a good weather and the harvest achieved a high quality. Rioja's Regulatory Council qualified this year as 'Very Good'.

Soil: Clay-limestone soils, with a degree of acidity that enhances vibrant and lively aromas in the wine.

Variety: 100% Tempranillo, of 50-years-old average age.

Winemaking

Harvest: By hand and in boxes, the first days of October.

Fermentation: 21 days in stainless steel tanks.

Routines: Daily pumping-over to achieve a high extraction and color intensity.

Aging: 14 months in French oak barrels plus 12 months in the bottle. Half of the barrels are brand new.

Tasting notes

Color: Clear and bright cherry red of strong intensity.

Nose: An explosive aromatic richness, with nice flavours of red fruits, ripe plums and Mediterranean brushwood.

Palate: Structured yet fresh, with an attractive persistent end. Serious yet very drinkable.

Aftertaste: Juicy, and long, very nice.

Alcohol: 14,5% vol.

Food harmony

Pasta and strongly flavoured rice.

Iberian cold meats, cured cheeses.

Roasted and grilled meats: beef steak and burger, Iberian pork, sausages. Wonderful with lamb cutlets on vine shots.

Meat and game stews.

Great for aftermeal conversations.

SERVE AT 16–18 C (62–65 F)