

Hermanos Peciña Rioja, “Cosecha,” Spain, 2015

The former vineyard manager for La Rioja Alta, Pedro Peciña started this estate in 1992, and started producing aged wines with the 1996 vintage.

From the start, the estate has worked their vineyards as naturally as possible, and has championed traditional winemaking.

VINEYARD INFORMATION

The vineyards are located around the town of San Vicente de la Sonsierra, on the border of Rioja Alta and Alavesa. With a mix of calcareous clay soils and exposures, the estate can make careful selections for its multiple cuvees.

Harvesting by hand, with sorting table as required.

Fruit Source: Selection of 15-25 year old vines.

Grapes: 95% Tempranillo, 5% Garnacha /Graciano

Aged in stainless tanks.

Avg. Yield: 42 Hl/ Ha

Avg. Production: 3,500 cases

Bright garnet red with good depth of color and a clarity which gives it a bright sheen in the glass. On the nose are aromas of plums and blackberries and black fruits. On the palate, balsamic notes, good acidity, fresh and pleasant to drink. Lots of fruity nuances.