

Bodegas Proelio 2017 Vinedos Viejos Garnacha

WineWise Code	SPR-VVG17
Country	Spain
Region	Rioja
Color	Red
Case Size	12x750
Discounts/Net	Discountable
ABV	14.5
Acidity	5.8
Residual Sugar	0.41
Closure	Natural Cork
Annual cases produced	1000
Varieties	100% Garnacha
Pumpover/Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Oak Upright
Fermentation duration	10
Aging method	Cask 50%, Concrete 50%
Aging duration (months)	12 months
Filtered	No
Finin_Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 30 mg/L
Vineyard Name	Alto Najerilla, Badarán, Cárdenas
Soil Type	Calcareous, Sedimentary
Elevation (meters)	600
Vine Age (years)	80
Vine Yields (hl/ha)	30
Farming practices	Sustainable
Grape Picking	Hand-Harvested

WineWise Notes on the Wine:

This remarkable wine derives from 18 micro-plots of 80 year-old head-trained vines in and around the commune of Cárdenas. The iron-rich soils there imbue it with coiled power and striking flavour. Better on the second day than the first, suggesting long life ahead, the stamp of Rioja seems stronger than that of Garnacha. None of which is as important as the simple tastiness and class of the wine.



WineWise Notes on the Producer:

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 Alt at 800 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.