

Bodegas Proelio 2016 Rioja Reserva

WineWise Code	SPR-RES16
Country	Spain
Region	Rioja
Color	Red
Case Size	12x750
Discounts/Net	Discountable
ABV	14.5
Acidity	4.9
Residual Sugar	0.54
Closure	Natural Cork
Annual cases produced	1000
Varieties	90% Tempranillo, 5% Garnacha, 5% Graciano
Pumpover/Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Oak Upright
Fermentation duration	10
Aging method	New Barrique 100%
Aging duration (months)	18 months
Yeast	Spontaneous
Lees Contact/Stirring	No
Malolactic	Yes
Added Sulfur	Yes, 40 mg/L
Vineyard Name	plots from La Sonsierra Riojana, Alto Najerilla, Tudelilla and Montes de Clavijo
Soil Type	Calcareous
Elevation (meters)	500
Vineyard Aspect	North
Vine Age (years)	60
Vine Yields (hl/ha)	35
Farming practices	Sustainable
Grape Picking	Hand-Harvested

WineWise Notes on the Wine:

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.



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.

