

# SINODO RAPOSERAS

Sinomia Vitivinícola



## COUNTRY

Spain

## APPELLATION

Rioja DO

## GRAPE VARIETY

Tempranillo 99 % and Garnacha 1 %

## AGE OF VINES

+100

## FARMING

Manual harvest in small cages of 8 kilos

## SOIL

Sandy soil.

## ALTITUDE

450-500m.

## VINIFICATION

Manual destemming. Spontaneous alcoholic fermentation of the whole grain in a stainless steel tank with a capacity of 1,500 litres. To finish the process, the grapes are stomped and two gentle daily pump overs are carried out just to wet the hat a little. After 14 days of vatting, pressing was carried out. The wine remained two days in stainless steel tanks so that the coarse lees could decant. It was then racked into second and third use French oak barrels where it underwent malolactic fermentation. All movements of the wine were carried out by gravity, no pumps were used at any time.

## AGING

Aged for 11 months in new and second-use 225-litre French oak barrels with weekly lees batonnage for the first 6 months. After 6 months, the barrels were racked, the wines from both barrels were mixed and refilled.

## ALCOHOL %

14,5 %

## PAIRING

Red meats, Grilled meats, roast duck, oriental cuisine, spicy food, pizza, Serrano ham & cheeses, wild mushrooms or roasted red peppers stuffed with soft goat's cheese.

## TASTING NOTES

Harmonious, elegant and very perfumed. Medium bodied, with very fine and balanced tannins. Red with a smooth texture and medium acidity.

## RATINGS

- 95 Tim Atkin; vntg 2019.
- 94 Wine Advocate; vntg 2019
- 92 Wine Advocate; vntg 2018

