

Señorio Amézola 2019

Reserva- D.O.Ca. Rioja

Varietals

70% Tempranillo 30%
Graciano

Vineyards

All our wines come exclusively from our own 60 hectares of vineyards in the heart of the Rioja Alta, which surround the winery in the purest French château style. The soils are mainly calcareous clayey soils at an altitude of 450-550 metres.

Alcohol content

14° vol.

This wine comes from the Barbarroja and Arenillas estates, all of which are over 55 years old.

Harvest

Manual and selected. From 2 to 13 October 2019.
Harvest rated as EXCELLENT.

Elaboration Process

The bunches are destemmed and the varieties are fermented separately in stainless steel tanks. Maceration lasts 26 days, during which time the grapes are pumped over to encourage contact with the skins. After this process, the wine is pressed.

Ageing

35 months in 30% American oak barrels and 70% French oak barrels of 225 litres capacity. Batonage on French oak barrels.

Tasting notes

Intense aromas of ripe red fruit with slight hints of red pepper and rosemary. Expressive, balanced and fresh on the palate. Well blended with the oak with a long, velvety finish. 25.000 bottles

Puntos 92 points Tim Atkin MW

