

BARRANCO DEL PRADO 2023



COUNTRY Spain

GRAPE VARIETY

60% Garnacha, 30% Mazuelo, 10% Others
(garnacha gris, viura & tempranillo)

ALC. % 15

VINEYARDS

Age: More than 60 years old.
Soil: Sand.
Altitude (m): 768.
Sustainable farming.
Harvested by hand.



APPELLATION

Rioja DOCa

ELABORATION

Cold maceration for 2-4 days and alcoholic fermentation for 15-20 days in open stainless steel tanks, with daily treading and hardly any pumping over. It does not undergo malolactic fermentation. Aged for 18 months in French oak casks.

PAIRING

Long slow cooked roasts of pork or lamb that may even be a little bit fatty.

TASTING NOTES

A wild, dense, concentrated wine, with intense floral and wild herb aromas, notes of violets and incense and freshness.

RATINGS

- Wine of the year Tim Atkin , vntg 2023
- 95 R. Parker (WA) , 2023
- 95 Tim Atkin , vntg 2023, 2022, 2021
- 95 James Suckling , vntg 2023
- 94 James Suckling , vntg 2022, 2021, 2020
- 95+ R.Parker (WA) , 2021

LOGISTICS

6 PACK
20 x 28 x 33 cm
10,4 Kg

12 PACK

VMF
96 cs 6
998Kg

EUROPALLET
81 cs 6
850Kg