

## EL ESCOLLADERO 2024



**COUNTRY** Spain

**GRAPE VARIETY**

85% Tempranillo, 15% Graciano.

**ALC. %** 14

**VINEYARDS**

Age: More than 60 years old.

Soil: Calcareous and clay.

Altitude (m): 630.

Environmentally friendly viticulture following biodynamic guidelines.

Harvested by hand in small cages.

Environmentally friendly viticulture following biodynamic guidelines. Harvested by hand in small cag



**APPELLATION**

Rioja DOCa

**ELABORATION**

Manually destemmed grapes selecting grain by grain for later vatting in a 2.000 kg micro-tank. Punching down and passage daily. Spontaneous malolactic fermentation in French oak barrels. Aged 12-16 months in 600L. French oak barrels.

**PAIRING**

Deer, grilled pork, truffles, roast lamb, mushrooms

**TASTING NOTES**

It is a concentrated red wine with a complex nose that shows aromas of forest fruits, herbaceous notes and spicy touches. On the palate it is powerful, fine and very elegant. It presents fine tannins and a deep freshness. The finish is very pleasant with an intense aftertaste.

**RATINGS**

- 96+ Robert Parker (WA) , vntg 2024
- Wine of the year Tim Atkin , vntg 2023
- 96 Tim Atkin , vntg 2023, 2022, 2020
- 97 Tim Atkin , vntg 2021
- 96 Robert Parker (WA) , vntg 2023, 2021, 2020
- 95 Robert Parker (WA) , vntg 2022

**LOGISTICS**

**6 PACK**  
28 x 19,2 x 32,5  
cm | 8 Kg

**12 PACK**

**VMF**  
135 cs 6  
1080 Kg