

FINCA EL FORO 2024



COUNTRY Spain

GRAPE VARIETY

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

ALC. % 15

VINEYARDS

Age: More than 40 years old.
Soil: Sand.
Altitude (m): 600.
Sustainable farming.
Harvested by hand.



APPELLATION

Rioja DOCa

ELABORATION

Vatting in open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 15- 20 days with daily pushing downs and little pumping over. Aged for 18 months in 500 and 225 liters in French oak barrels.

PAIRING

Beef jambalaya, roasted chicken, pork tenderloin, Swedish meatballs.

TASTING NOTES

Broad and deep nose, concentrated and full, with earthy intensity, lively acidity and layers of black plum, red plum, licorice and wild strawberry. Silky tannin and elegant finish.

RATINGS

- 94 R. Parker (WA) , vntg 2024
- Wine of the year Tim Atkin , vntg 2023
- 95 Tim Atkin , vntg 2023, 2022, 2021
- 94 James Suckling , vntg 2023, 2022
- 93 R. Parker (WA) , vntg 2021
- 93 James Suckling , vntg 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