

SÍNODO RAPOSERAS

SÍNODO



COUNTRY Spain

GRAPE VARIETY

99% Tempranillo, 1% Garnacha.

ALC. % 14.5%

VINEYARDS

Age: 100 years old.

Soil: Sand.

Altitude (m): 450-500.

Sustainable farming.

Harvested by hand in small cages of 8 Kg.



APPELLATION

Rioja DOPa

ELABORATION

Manual destemming. Spontaneous whole-cluster fermentation in a 1,500 L stainless steel tank. After 14 days of maceration, pressed and settled 2 days in stainless steel. Racked to second- and third-use French oak barrels for malolactic fermentation. Aged 11 months in new and second-use 225 L French oak with weekly bâtonnage for 6 months. Then racked, blended, and refilled.

PAIRING

Red meats, grilled meats, roast duck oriental cuisine, spicy food, pizza, Iberian 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

- Wine of the year Tim Atkin , vntg 2023
- 97 Tim Atkin , vntg 2023
- 96 Tim Atkin , vntg 2022, 2021
- 95 Wine Enthusiast , vntg 2021
- 93 Robert Parker (WA) , vntg 2021
- 95 Tim Atkin , vntg 2019
- 92 Robert Parker (WA) , vntg 2020, 2018

LOGISTICS

6 PACK
34x25x17cm |
8Kg

VMF
104 cs 6 | 862Kg |
161cm

EUROPALLET
100 cs 6 | 800Kg |
195cm