



PRODUCER PROFILE

Winemaker: Benjamin Romeo
Region: La Rioja
Country: Spain

La Cueva del Contador 2013

WINE DESCRIPTION

Named after the centuries-old caves or “cuevas” carved out of the hillside below the castle of San Vicente in Sonsierra north of the Ebro, this wine is composed of 91 percent Tempranillo and 9 percent Garnacha. The fruit is sourced from eight different plots that yield about 1.2 kg per vine. Fermentation begins after a three-day cold maceration and the wine is aged for nineteen months in 100 percent new French oak and bottled without fining or filtration.

TASTING NOTES

The palate offers flavors of blackberry coulis, Damson plums, Rosemary and well-integrated tannins; this wine is well balanced and youthful with a long powerful finish. Both red and black fruit are pronounced in the nose, but there are also mineral and herbal notes of gravel and lavender.

VINEYARD & PRODUCTION INFO

Vineyard name:	El Bombon, El Sauco, El Bardallo, San Pablo, La Liende, Aria Isabel, La Rad and La Raicilla.
Training method:	Gobelet
Harvest time:	Early October
Bottles produced of this wine:	9,300

WINEMAKING & AGING

Varietal composition:	91% Tempranillo, 9% Garnacha
Fermentation container:	Barrels
Length of maceration:	3 days
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	19 months

