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## PRODUCER PROFILE

Winemaker: Benjamin Romeo  
Region: La Rioja  
Country: Spain

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## Qué Bonito Cacareaba 2015

### WINE DESCRIPTION

The wine's playful name comes from a combination of an homage to one of Benjamin Romeo's family names. It translates directly to "rooster" in Spanish, as well as the cocky assurance that tasting this wine will elicit the reaction similar to a raucous cry of a bird, aka, a "cockadoodledo"—or in Spanish, "cacareaba."

This wine is composed of 50 percent Garnacha Blanca, 35 percent Malvasía, 15 percent Viura sourced from head-trained vines grown in a mix of alluvial and calcareous soil from the municipalities of San Vicente de la Sonsierra and Briones with Rioja Alta. The three different grape varieties, harvested at different dates according to ripeness, come from the following six plots: Leza, Ariasabal, Murmurón, El Sauco, El Bombón y Las and Tasugueras. The bunches are whole-cluster fermented, cold-soaked for over forty-eight hours, and then the free juice runs into 225 L New French oak barrels for fermentation before eight months of lees aging and battonage. The wine is fined, but not filtered.

### TASTING NOTES

The blend of these three grape varieties create heady aromas of cinnamon and spice, orange marmalade and toasted sesame seeds. What you smell in the nose is similar to what you taste while adding dried pineapple, poached pear and almond biscotti. There is a concentration and weight to this wine as it permeates your palate that demands another sip with food.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Briones, El Sauco, Sacramento, Leza, El Rayo, La Rad, El Prado
Soil composition:	Calcareous and alluvial
Training method:	Gobelet
Harvest time:	September
Bottles produced of this wine:	7,200

### WINEMAKING & AGING

Varietal composition:	54% Garnacha Blanca, 29% Viura, 17% Malvasia
Fermentation container:	Barrels
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	8 months

### ANALYTICAL DATA

Alcohol:	14.6 %
pH level:	3.2
Acidity:	5.6 g/L

