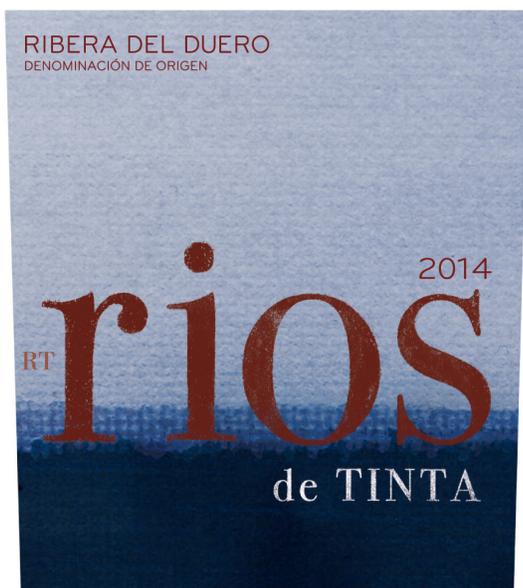


Rios de Tinta 2014



Winery: Isaac Fernandez Seleccion

Region: Ribera del Duero D.O.

Grapes: 100% Tinta del Pais (Tempranillo)

Winery: Isaac Fernandez Selection is the newest venture of the famous winemaker, Isaac Fernandez, who has spent more than 25 years producing some of the best wines in the Ribera del Duero region. He seeks to respect the identity of each vineyard and to nurture wines that balance power, finesse and purity with the capacity to age.

Wine: Made exclusively from Tempranillo vines, locally called Tinta del Pais, aged between 15 and 20 years old. The vines are planted in sandy loam with calcareous clay and limestone at an altitude of 850 meters. Fruit from three different vineyards are blended to produce this wine.

Harvested by hand during the first week of October into 15 kg boxes the grapes were sorted by hand on selection table and immediately de-stemmed, lightly crushed and moved by gravity to fill 16,000 liter tanks to 80% capacity. The grapes are held at low temperatures for 4 days to start to extract color and fruit aromas. After 4 days, fermentation commences through the action of native yeasts. Fermentation temperatures are kept relatively low looking to emphasize fruit aromas in the finished wine. Maceration lasts between 10 and 12 days with both pump-over and pigeage used to control extract. After pressing the wine is racked to clean stainless steel tanks for native malolactic fermentation.

Reviews: “Bright violet color. An exotically perfumed bouquet evokes fresh dark berries, lavender pastille and Asian spices, with a subtle touch of licorice emerging with aeration. Juicy and focused on the palate, offering black and blue fruit flavors that flesh out on the back half. In an energetic style, displaying zero excess fat, easygoing tannins and strong spicy persistence.”

90 points *Vinous*, Central Spain: Tempranillo and Beyond December 2015

“The Rios de Tinta from Isaac Fernandez is an entry level bottling of Ribera del Duero, which means it was raised entirely in stainless steel tank and saw no oak during its élevage. The 2014 Rios de Tinta comes in at fourteen percent alcohol and offers up a vibrant nose of black cherries, cassis, a bit of dark chocolate, lovely soil tones and a topnote of cigar smoke. On the palate the wine is full-bodied, focused and bouncy, with a fine core, lovely balance, just a bit of backend tannin and really quite fine length and grip on the moderately complex finish. This is made for early drinking, but it is very nicely balanced and will also age quite well. Good juice.”

89 points *View from the Cellar*, Issue 61 January/February 2016



Selected by Aurelio Cabestrero®

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571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

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