

BODEGAS SONSIERRA GRAN RESERVA DOCA RIOJA 2012



WINE INTRODUCTION

Sonsierra's position, south of the Cantabrian Mountains and north of the River Ebro, creates an Atlantic microclimate with a Mediterranean influence that is highly advantageous for vine-growing

These qualities make the terroir of Sonsierra one of the most suitable in all Rioja for the cultivation of high-quality vines.

Having so many hectares of vineyards, with vines of different ages and planted at different altitudes, provides us with a wide range of qualities to choose from when producing wines with different flavour profiles.

WINEMAKER VINTAGE DESCRIPTION

Rated Very Good, 2012 was a vintage marked by the drought, but late September rains had a very positive effect in the ripening. Resulting wines have great balance between alcohol content and polyphenols, leading to wines of superb quality, with good polyphenolic structure, particularly suited for ageing in barrels and laying down for a long time.

WINEMAKING NOTE

Fermentation in stainless steel tanks for 8 days. Maceration with the skins for 20 days to obtain the right color. 24 months in French (70%) and American (30%) oak Bordeaux-style barrels. Minimum 36 months' bottle ageing.

APPEARANCE, AROMA AND TASTING NOTE

Intense deep red color, with tawny rim. Minty on the nose, with light memories of fine wood. Harmonious and elegant on the palate; easy, powerful mouth feel. Long, velvety finish that gives it the personality of a mature wine.

WINE INFORMATION

Country:	Spain
Region:	La Rioja
Sub region:	Rioja Alta
Wine Type:	Red Wine
Producer:	Bodegas Sonsierra
Wine Name:	Gran Reserva DOCa Rioja
Vintage:	2012
Principle Grape (%):	Tempranillo (100)
Closure:	Natural Cork
Winemaker Name:	Rafa Usoz
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	4.90
pH:	3.61
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

International Wine Challenge:	Silver
Mundial Tempranillo:	Gold
Tim Atkin:	90 points