



SEÑORIO DE SAN VICENTE



Red wine



100 % Tempranillo peludo



20 months



A generous red, offering firm, well-integrated tannins that support a broad texture.



Wine Spectator



SAN VICENTE

D.O.Ca. RIOJA

VARIETY

100 % Tempranillo peludo.

VINEYARDS

Single-vineyard wine from La Canoca, of 18 Hcts. Soils of calcareous clay. High density of plantation on trellis with low yield. Organic fertilization. Environmental integrated agriculture cultivation.

Year of plantation: 1985.

ELABORATION

Traditional method, 100 % de-stemmed.

Malolactic in barrel. Ageing 20 months in new Bordelaise barrels of French oak (90 %) and American oak (10 %).

TASTING NOTES

Garnet red cherry. Delicate nose, good reduction and toasty creamy notes with rich licorice flavors and mountain herbs in this generous red, offering an elegant palate, fresh with well integrated tannins and a smooth finish.

DRINKING TEMPERATURES: 16-18 °C



SEÑORIO DE SAN VICENTE

-  Red wine
-  100 % Tempranillo peludo
-  20 months

“
A generous red, offering firm, well-integrated
tannins that support a broad texture.
”

Wine Spectator



SAN VICENTE

D.O.Ca. RIOJA

	2014	2013	2012	2011	2010
Robert Parker's WINE ADVOCATE	92	93	★	92	93
WINE SPECTATOR	★	92	90	92	90
STEPHEN TANZER'S	★	92	93	93	93
WINE ENTHUSIAST	★	93	93	95	95
TIM ATKIN	93	93	★	97	★
GUÍA PEÑÍN	★	94	96	95	96
GUÍA GOURMETS	97	98	94	★	96
GUÍA PROENSA	99	99	99	99	99
ABC Guía Vino	★	★	★	95	95
Anuario de los vinos EL PAÍS	97	★	★	97	95

★ Vintage not taste