

DIEZ-CABALLERO Vendimia Seleccionada 2017

D.O.Ca. Rioja (Rioja Alavesa) Bodegas Diez-Caballero Spain







INFORMATION ON THE WINERY

DIEZ-CABALLERO is a family winery located in ELCIEGO, inherited from our grandparents. Following the formula of traditional Bordeaux châteaux —relatively rare in Rioja— our wines come exclusively from estate-owned vineyards, planted with TEMPRANILLO. Harsh pruning and respectful growing practices achieve a perfect blend of the traditional and the modern at the service of fruit and full expression — **ROOTS, SOIL and FAMILY**.

Technical Specifications:

Vintage: 2017

Appellation: DOCa Rioja Varietal: 100% Tempranillo

Alcohol: 14,5%

pH:3,67 TA: 5,38 q/l

Residual Sugar: 1,6 g/l

Packaging: Bottle: 75 cl Case: 6 Bottles

Temperature: 58° - 64° F.

Production: The Diez-Caballero Vendimia Seleccionada is made from harvests considered excellent by the family. The grapes are picked by hand from 60+ year old Tempranillo vines on a single plot in. Aged 15 months in new, French-oak barrels.

Tasting Notes: (James Suckling): This is very, very ripe – almost too much. Still, I think it's just about within the limits. Dark-cherry compote, resin, iodine, hot stones, treacle tart and vanilla. Full-bodied and massive on the palate, but with just enough restraint to the tannins. Drink in 2025.

Tasting Notes: (Luis Gutierrez, The Wine Advocate): The 2017 Vendimia Seleccionada seems like a triumph over an adverse vintage like 2017. The wine is riper, but it seems like a soft vinification made it find a nice balance, with a more modern and perfumed profile. It's a selection from their oldest vines in Elciego that fermented with indigenous yeasts and matured in French barrique for 15 months. It's sold with a generic back label without entering into Crianza or Reserva denominations. This is drinking well now. It was bottled in May 2019.