

INDIGO SELECTION - EL RISCO

Aragón



APPELLATION: Calatayud

BLEND: Syrah (50%), Garnacha (25%), Provechon (Bobal 25%)

VINEYARD:

The region of Calatayud lies 250km northeast of Madrid. Grapes for this wine come from the slopes of Sierra de la Virgen in the Ribota valley with an altitude of 600 – 800m above sea level. The climate is warm and dry with a large diurnal temperature range. Soils are free draining chalk and clay, and rainfall is low at under 500mm per year. Average vine age is well over 45 years, this combined with the unique microclimate gives a great concentration of fruit from small yields (circa 20hl/ha).

VITICULTURE:

Viticulture is sustainable.

WINEMAKING:

Grapes are handpicked. The three varietals are co-fermented with 20% whole bunch. Alcoholic fermentation with wild yeasts lasts for around seven days with the temperature not exceeding 23 degrees. There's gentle extraction followed by a short maceration. The wine is pressed off the skins into tank using only free run wine before it undergoes full malolactic fermentation. The wine is cold stabilised and given a fine earth filtration prior to bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Pronounced plum, raspberry and herbs. Complex notes of spice and leather. Medium body with fine ripe tannins. Wild berries give way to a smooth spicy finish.