

SINGLE VINEYARD



ESTATE BOTTLED

ALLENDE

2015

MINGORTIZ



Founded in 1986 by Miguel Ángel de Gregorio in the hillside town of Briones, Finca Allende is located in an ancient 17th century manor, set in a medieval town square within the heart of Rioja Alta. Roughly translated as 'further,' Allende's philosophy is to go further towards creating the perfect Rioja. The majority of vines are plowed with mules and grapes are hand-harvested, triple-selected and manually punched-down before undergoing extensive underground aging in both barrel and bottle. Known for producing round wines with great body and structure, each bottle is hand-crafted by and contains the signature of Miguel Ángel de Gregorio. Considered to be Spain's first terroirist, Miguel Ángel's sincere dedication to natural farming and preserving the integrity of Rioja Alta are why he is one of Rioja's most celebrated winemakers and a mastermind when it comes to making world-class Tempranillo.

Vineyards and Winemaking

The vineyards of Finca Allende are planted near the village of Briones, about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion. The vines grown in Finca Allende's inimitable single vineyard named Mingortiz are located in a single, south-facing 4-hectare block that was planted in 1964 at an elevation of 1,700 feet. Head-pruned vines grow in Calcium-rich limestone and sandy-loam soils that are plowed by mule. Farmed organically and never irrigated, vines are planted incredibly close together, resulting in increased competition for nutrients. This unique vineyard site's proximity to the Atlantic Ocean and Sierra Cantabria mountain range provides the perfect combination for an ideal phenolic maturation: cold nights and warm days. When coupled with the region's lofty winds, perfect phytosanitary conditions are created at Mingortiz.

During harvest, grapes are handpicked and triple-selected, first cluster-by-cluster and then grape-by-grape, before a cold, whole berry prefermentary maceration takes place at 41°F for six days. After this time, alcoholic fermentation takes place using native yeasts at 82°F, over 14 days in large open-top oak tanks. Daily manual punch-downs and/or pump-overs are performed three times a day, for a total skin maceration of 20 days. The finished wine is then drained using gravity and pressed using a traditional vertical press. Malolactic fermentation is performed in barrel and the resulting wine is aged for 16 months in new French oak barrels during which time barrels are racked every 4 months. After oak aging, the wine is neither filtered nor fined before bottling, where it is sealed with TCA-free natural corks. After extensive bottle aging in an underground cellar the wine is then labeled and released.

Vintage Information

2015 began in Rioja Alta with a dry and temperate winter. Spring was sunny and warm, with abundant rain in both April and May that encouraged the onset of bud-break during the second week of April. June was warm and dry, with flowering taking place during the second week. The summer months were extraordinarily warm and thankfully vines continued to flourish due to the hydric reserves provided by the spring rains. Verasion began the first week of August and the warm and sunny weather continued through September and October, leading to a short vegetative cycle and healthy phenolic maturation. Harvest began on the September 26th with good quality grapes that contained fruity aromas and pronounced tannins.

Tasting Notes

This wine is an intense red color with violet hints. Powerful on the nose with balsamic and black forest fruit aromas combined with mineral notes. On the palate, the wine is silky with well-integrated tannins, smooth and voluminous, with a lengthy, soft finish.

VARIETAL: 100% Tempranillo

APPELLATION: DOCa Rioja

ALCOHOL: 15%

pH: 3.72 TA: 5.4 g/L

AGING: Fermented and aged in French oak barrels

CASES IMPORTED: 400 6/750mL