

BODEGAS



Y VIÑEDOS

Sodupe

CRianza

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

AWARDS

Tempranillos al Mundo

New York 2011 **SILVER**

London 2017 **SILVER**

Amsterdam 2018 **SILVER**



Mundial de Tempranillos

SILVER



Decanter 2020

World Wine Awards

PLATINUM
97 POINTS



DATA SHEET

Wine: **Red**
Category: **Crianza**
Brand: **Sodupe**

Varieties: **Tempranillo 100%**
Average age of the vines:
More than 40 years.



ORIGIN OF THE GRAPE

Vineyard	City	Year of Planting
Las Canteras	Briones	1970
La Liende	San Vicente de la Sonsierra	1988
Santa María	San Vicente de la Sonsierra	1972
Siete Esquinas	San Asensio	1983

Date of Harvest: **First two weeks of October.**

Production: **Barrelling of the destemmed grape and pressing at approximately 18 days.**

Alcoholic Fermentation: **Spontaneous, with wild yeast, at a temperature of 28 °C.**

Malolactic Fermentation: **Spontaneous, in barrels.**

VINEYARDS

LAS CANTERAS: This is an estate situated in the municipal area of Briones. Planted in the 1970s in clay-lime soil and, although its iron content is not particularly high, it is enough to make the soil more fertile, achieving an average of 1.7 bunches per tempranillo vine. The estate is divided by a path, which marks the quality; the left side features a part with a slope, where the fertility of the vine doesn't reach 1.2 bunches per vine. However, on the right side, which is flatter, we can achieve the aforementioned 1.7. Due to the soil and given that the estate is north-east facing, we know that the ripening of the grape is complex. This is why, year after year, we prune the bunches, particularly in the flat part as on the slopes there are years where this is not required.

These grapes, mainly due to their exposure, give us a freshness and acidity in the vines, as well as the typical unctuousness of older vines.

LA LIENDE: Estate situated just 40 metres from the Ebro river, with a north-west exposure and a slope greater than 15%. The ground is formed by pebbles and sand, which gives the grape a very interesting mineral touch, producing wood-aged wines.

SANTA MARÍA: Situated in San Vicente de la Sonsierra at the foothills of Monte Toloño we find this south-facing vineyard which provides us with grapes that have a high sugar content. This gives the wine an unctuousness in the attack and an appetising tannin, giving the wine a long finish.

SIETE ESQUINAS: Tempranillo vineyard, east-facing, with fertile soils where the vigour of the vine must be controlled. We get grapes with a high acidity, adding freshness to the wine, perfect grapes for making a *coupage* and achieving balance in the wines.

TASTING SHEET

By tilting the glass approximately 60 degrees and on a white background, in the heart of the glass, we can observe picota cherry red tones mixed with hints of bright purple, giving the wine a spectacular liveliness. We find a meniscus with violet tones and not very developed. This shows us the wine is well made since the tones have evolved in the barrel while still respecting the liveliness of the wine.

On the nose, holding the glass still we can sense aromas of black fruit, such as blackberries or cranberries and new and clean wood. If we move the glass, the aforementioned aromas mix together to offer us a fusion of black fruit, nuts and reminiscent hints of vanilla. On the palate it is a very full wine, with a long finish where we get a tannin which is tamed, flavourful and a little aggressive on the palate, which makes the touch sensations pleasant and silky. With flavours of black fruit and coconuts with hints of vanilla.

This wine is heavily influenced by the typical terroir of La Rioja Alta, giving very balanced general characteristics which are capable of satisfying the most discerning palates.