

BODEGAS



Y VIÑEDOS

# Sodupe

TEMPRANILLO

**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA



## AWARDS



**Tempranillos al Mundo**  
New York 2011 **SILVER**

## DATA SHEET

Wine: **Red**  
Category: **Young**  
Brand: **Sodupe**

Varieties: **Tempranillo 100%**  
Average age of the vines:  
**More than 30 years**

## ORIGIN OF THE GRAPE

Vineyard	City	Year of planting
<b>El Hoyo</b>	<b>San Vicente de la Sonsierra</b>	<b>2002</b>
<b>El Zurbal</b>	<b>Briones</b>	<b>1990</b>
<b>Las Tiras</b>	<b>Briones</b>	<b>1989</b>
<b>La Burra</b>	<b>San Asensio</b>	<b>1991</b>
<b>Emparrao</b>	<b>San Asensio</b>	<b>2001</b>

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

Production: **Barrelling of the destemmed grape and pressing at approximately 12 days.**

Alcoholic Fermentation: **Spontaneous, with wild yeast, at a controlled temperature of 25 °C.**

Malolactic Fermentation: **Spontaneous, 18 days.**



## VINEYARDS

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**EL HOYO:** Planted in San Vicente de la Sonsierra in 2002 in the village of Mindiarte, it provides an unctuous grape thanks to its eastern exposure, with a high sugar content. As a result of the winds from the north, the vegetation had to be guided, so it takes a few more days for it to ripen compared to the other vineyards of the area.

**EL ZURBAL:** Vineyard situated on the edge of Briones, just a few metres from the neighbourhood of wineries of San Asensio. It has clay-iron soil, provides large grapes with a medium sugar content, with a balanced acidity and a flavourful tannin.

**LAS TIRAS:** Estate situated in Briones which is north-facing and provides a freshness to the wine. Since the vegetation is trained, the sugar content is not as high as in those of free vegetation, providing a wine which is easy to drink.

**LA BURRA:** A medium-production vineyard, coupages with tempranillos since these grapes are characterised for providing fruity aromas and flavours. The vine uses a trellis training system, it is an extremely vigorous vine despite being grown in a low fertility soil.

**EL EMPARRADO:** Tempranillo estate, situated in the municipal area of Briones, just at the top of the town of San Asensio. The training system of the vegetative mass uses an arbour. The soil is clay-lime, in which we can find up to 17% limestone at the top. The vines suffer a high stress in this soil, both in the growth and ripening processes. However, due to their north-northwest exposure, we get a fresh grape, which is able to provide enough acidity and offer us a great balance on the mid-palate.

## TASTING SHEET

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By tilting the glass approximately 60 degrees and on a white background, we can see a mid-high layer formed by intertwined picota cherry red hues. Swirling the glass away from us in a circular direction from the centre, we find blue tones, with hints of rich and bright purples as we get closer to the meniscus.

Holding the glass still, we can get an idea of this wine's potential, sensing the admirable complexity of fruit and aromatic cleanliness. By swirling the glass, we get aromas of fleshy fruits such as cranberries, raspberries,...and black fruits such as blackberries or redcurrants.

On the palate, it matches the nose with flavours of fruit compote with notes of almonds. It is an intense, full bodied and well-structured wine; the tannins are long and velvety which, together with the legs, give it an exceptional volume.