



Burgo Viejo Crianza

Spain – La Rioja – DOCa Rioja



ABOUT THE WINERY

Six families of farmers founded Bodegas Burgo Viejo in 1987 (with the next generation coming on-board, it is now sixteen families working together). Burgo Viejo's main asset has always been their exquisite winemaking process, using grapes collected from its own vineyards, going back to the times when they were just a wine cellar selling in bulk (they started as a cooperative in the 1950's). Gorka Etxebarria is the leading winemaker and has been working with Burgo Viejo since December 2003.

The vineyards measure 200 hectares – 494 acres – spread throughout the municipality of Alfaro, La Rioja, Spain at the foothills of Yerga Mountain, on the banks of the fertile Ebro Valley. This area offers a huge diversity of soils and microclimates where the grape varietals, Tempranillo, Mazuelo, Garnacha, Carignan, Graciano and Viura grow to become Burgo Viejo wines. Most of the vines are 30 years old; some Garnacha are over 90 years old and some young organic Graciano have been planted. Annual production is 155,500 9-liter cases.

ABOUT THE WINE

"Deep ruby. Smoky-accented cherry, blackcurrant and coconut aromas are sharpened by a suggestion of cracked pepper that adds spicy lift. Push and broad in the mouth, offering sweet dark fruit liqueur and oak spice flavors that slowly tighten up on the back half. Finishes creamy and appealingly sweet, with rounded tannins coming in late to add framework and gentle grip. - Josh Reynolds"

RATINGS

92 pts James Suckling

91 pts Tim Atkin

90 pts Vinous

90 pts Decanter

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| Vintage | 2016 |
| Appellation | DOCa Rioja |
| Varietal(s) | 90% Tempranillo & 10% Graciano |
| Vinification | Alcoholic fermentation in stainless steel vats at controlled temperature. Aged 12 months in American oak barrels. |
| Pairings | Grilled red meats, aged cheeses |
| Size | 12/750ml |
| UPC | 7 84585 01230 5 |