



- Country: Spain
- Region: Rioja
- Vintage: 2018
- Colour: Red
- Grape Variety: Tempranillo
- ABV: 14.5%
- Bottle Size: 75cl
- Closure: Natural cork
- Style: Dark and toasty
- Drink With: Roast mallard

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SEÑORÍO DE SAN VICENTE RIOJA SAN VICENTE 2018

https://gerrardseel.co.uk/products/senorio-de-san-vicente-rioja-san-vicente-2018

Senorio De San Vicente Rioja San Vicente 2018 has a promising nose of wood smoke, spices, lavender and blackberry fruit. Dense, rich and concentrated on the palate, with plenty of succulent, savoury fruit and serious depth. A little more approachable than the previous vintage, but it will still evolve and drink well for at least another 8-10 years.

Señorío De San Vicente is one of several outstanding estates owned and operated by the Eguren family. San Vicente is made from 100% Tempranillo Peludo, a clone known for its tiny berries and for its exceptional aromatic notes. The grapes are sourced from a single vineyard and the wine typically spends 20 months in new, mostly French oak. First planted in 1985, the Finca La Canoca vineyard in San Vicente de la Sonsierra is now reaching maturity and it is showing all of the quality we have come to expect from the wines of Marcos Eguren.

94 + Points, Robert Parker's Wine Advocate

ABOUT THE GROWER

Señorío De San Vicente was founded by the Eguren family of Sierra Cantabria in 1991, in their search for a wine which showed the true character of Sonsierra's distinctive strain of the Tempranillo grape. Their philosophy was to create a single wine, San Vicente, from a single vineyard, La Canoca, from one grape variety, Tempranillo Peludo ("Hairy") - a low yielding and characteristic grape indigenous to the area, so named for its hairiness on the underside of its leaves. The idea behind the use of Tempranillo Peludo was to put quality ahead of profitability, and the use of careful, studied viticulture has made San Vicente a reference point for winemaking in Rioja.

Back in the early 1980s, Guillermo Eguren started a mass selection of Tempranillo Peludo vines from the family's finest old vineyards. He chose vines with low vigour, low yields and smaller-sized clusters of grapes to provide the most charcacterful wine possible. A few years later, in 1985, in the hills surrounding San Vicente de la Sonsierra, he used these selected vines to plant an 18 hectare vineyard called La Canoca. This privileged spot is characterised by its rugged topography and abundant south-facing slopes, all of them nestled in the foothills of the Sierra de Cantabria which protects it from the cold north winds off the Atlantic.

The result of this gamble upon quality and singularity is a wine that beautifully encapsulates the virtues of Tempranillo Peludo and its harmonious relationship with the soil and the climate in which it is grown. Since its first vintage in 1991, San Vicente has been regarded as a modern classic, matching its intensity of fruit with complexity from new oak and longevity from its concentration and structure.