

BARRANCO DEL SAN GINÉS / LAVENTURA BODEGA Y VIÑEDOS / 2017 / RIOJA / SPAIN

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PRODUCER

The first vintage was made only in 2013, but already Bryan MacRobert's wines are winning many plaudits. Small parcels of old vines, inaccessible to most farm machinery and ploughed by mule. Terroir before barrel. MacRobert & Canals are consistently producing some of the most exciting wines to come out of this ultra-traditional region, both respecting tradition, the land and yet looking to the future.

VITICULTURE + VINIFICATION

This wine is made from a single vineyard planted in 1935. The organically farmed vineyard is 520-600m in altitude, terraced and situated on an east facing slope on the white limestone rich soils in Laguardia, Rioja Alavesa. As with the old vineyards of Rioja it is unirrigated and planted with a narrow row spacing of 1.4m x 1.4m between each vine with goblet head training. It is worked by hand and with mules and with a small caterpillar tractor The grapes are farmed organically, handpicked, sorted and de-stemmed. Natural fermentation takes place in concrete tanks over 2-3 weeks. The wine is aged for two years in the barrel and in the bottle before release. Malolactic fermentation is done in barrel. Once pressed the wine is aged for two years in wood before being released. It works to stabilise the wine and is not used to impart flavours into the wine.

TASTING NOTE

Truly iconic wine, one of the first single-vineyard classified reds from Rioja. A medium ruby colour with primary fruit aromas of raspberries, cherries, bramble and blackcurrant. Secondary aromas of brioche, toast and vanilla followed by tertiary aromas of forest floor, figs and earth. This wine is representative of the soil and climate in the region of Laguardia. The palate is refined well textured and grippy. Good acidity, body and length. Good ageing potential.

FACTS + STATS

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WINEMAKER	BRYAN MACROBERT
VARIETIES	80% TEMPRANILLO, 5% GARNACHA, 5% GRACIANO, 5% Mazuelo, 5% viura
APPELLATION	RIOJA
CLOSURE	NATURAL CORK
ALCOHOL	14%
SUGAR	1.9 G/L
TOTAL ACIDITY	5.4 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	80 MG/L
CASE SIZE	3



