



The Wine Advocate con Robert Parker a la cabeza acaba de publicar sus puntuaciones para este 2010 y nosotros estamos de enhorabuena.

Creemos que estas puntuaciones son un reflejo del trabajo bien hecho, que perseguimos desde la fundación de la bodega. De nuestra trayectoria nos gustaría destacar el cuidado y trabajo que se realiza en nuestros viñedos. Viña vieja de mencia, tal y como resalta Miller en sus comentarios.

No solo nos gustaría que fijaseis la atención sobre los 93 puntos que ha recibido Selección Familiar sino sobre el resto de nuestros vinos, que han obtenido 90 y 89 puntos lo que pone de manifiesto su gran relación calidad/precio. También estamos orgullosos de la salida al mercado de Ramón Valle, un excelente vino con 6 meses de barrica que en su primera presentación ante Parker ha obtenido 90 puntos.

Estas noticias hacen que nos sintamos orgullosos y queramos compartirla con todos vosotros.



Selección Familiar: 93 puntos.

The 2005 Seleccion Familiar was sourced from 90-year-old vines and aged for 18 months in 80% new, mostly French oak. A big step up from its younger siblings, it proffers an already complex, sophisticated perfume of sandalwood, pencil lead, volume, intense flavors, impeccable balance, and 4-5 years of aging potential. It is a wine that appeals to both the intellect and the senses.



Viñedos Viejos: 90 puntos.

The purple-colored 2006 Vinedos Viejas was sourced from 65-year-old vines and aged for 12 months in French, Russian, and American oak. The aromatics are a bit reticent but with coaxing, reveal violets, Asian spices, incense, and black raspberry. On the palate it is quite mouth-filling, sweetly-fruited, and well balanced. It will continue to blossom for another 2-3 years but can be approached now.



Ramón Valle: 90 Puntos.

The 2008 Ramon Valle was sourced from 55-year-old vines on slate and aged for 6 months in French and Russian oak. Aromas of slate/mineral, earth notes, spice box, and assorted black fruits lead to a plush, nearly Reubenesque wine with layers of spicy, ripe black fruit, excellent grip, and a lengthy, fruit-filled finish. This generous, friendly offering will drink nicely for another 4 years. It over-delivers in a big way.



Peique Tinto: 89 puntos.

The 2009 Tinto, sourced from 45-year-old vines, was aged in stainless steel sur lie for 2 months. It is a saturated purple color with an expressive perfume of mineral, spicy black fruits, and violets. On the palate it has excellent volume, succulent flavors, lively acidity, and a lengthy finish for its humble price. It is an outstanding value and a great introduction to the Mencia grape.