

# LA BUENA VID Rioja 2010

## the growers

In 1998, 3 winemakers and friends Margarita Madrigal, Gonzalo Rodriguez and Alexandra Schmedes founded MAS QUE VINOS - a wine consulting firm, taking them to work for wineries across Spain. Their experience is based on many years of work in Rioja, Ribera del Duero, Italy, Germany, France and South Africa. After consulting for various wineries in Rioja for decades (such as Remirez de Ganuza), Mas Que Vinos has finally fulfilled their dream of making their own wine in Rioja.

### their land

### Spain | Rioja

Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

Alexandra, Gonzalo and Margarita found a beautiful vineyard located on the border between Rioja Alavesa and Rioja Alta at about 450 meters above sealevel, with 60 year old bush vines of Tempranillo and Graciano. They have been cultivating the vineyard for the last few years and 2009 marks the very first release.

#### the wine

80% Tempranillo, 20 % Graciano

Low yielding (28hl/ha), 60 year old bush vines on limestone/gravel soils with no irrigation. Aging for 14 months in second use French & American oak barrels.

Alcohol: 14%

## in the glass

The style of wine that we wanted to make was neoclassical, not modern and bold as so many wines from Rioja that have been made in the recent years are, an elegant wine, with fresh red fruit and fine toasting.

## in the press

90 points, International Wine Cellar

"Fresh cherry and dark berry scents are complicated by notes of cola and peppery spices. Chewy and precise, offering bitter cherry and blueberry flavors and a zesty note of cracked pepper. Closes spicy and long, with a hint of bitter chocolate and youthful tannins." - Josh Raynolds





