

Featured Flight of the Week

Rioja, Spain

\$20pp



2018 GRACIANO, BORDEGAS Y VINEDOS ILURCE, 'RIO MADRE'
DOCA RIOJA BAJA
\$10 | ~~\$40~~ \$32



Rio Madre is the result of the efforts of Jorge Ordóñez and Bodegas Ilurce to produce a 100% Graciano wine from D.O.C. Rioja. The winery is located in Alfaro, in the heart of Rioja Baja with several proprietary vineyards within Alfaro's borders. Mostly known for its role in adding complexity to the wines of Rioja Alta and Alavesa, Graciano is a varietal that thrives in Rioja Baja due to the hotter climate. Graciano is a late ripening variety with a particularly long vegetative cycle, so it cannot ripen fully in Rioja Alta and Alavesa. As a result, although most northern Rioja wineries claim their blends include Graciano from their vineyards, most of them source their Graciano from Rioja Baja. Ordóñez discovered the quality of vineyards and Graciano in Rioja Baja and partnered with Bodegas Ilurce to produce a 100% Graciano wine, which are very rare.

The grapes are sorted at the winery after the harvest. Temperature controlled fermentation in stainless steel by indigenous yeast. The wine is transferred to first through third use barrels for malolactic fermentation then aged for 4 months in first through third use French oak Bordeaux and Burgundy barrels sur lie with battonage.

ALCOHOL: 14.5%

Featured Flight of the Week

Rioja, Spain

\$20pp

2015 TEMPRANILLO, BODEGA RAMIEREZ, '*RAMIREZ DE LA PESCINA*'
DOCA RIOJA ALAVESA
~~\$15~~~~\$54~~ \$44



In early 1945, Julio Ramírez de la Piscina, following the tradition inherited from his parents in Álbalos, continued cultivating the family vineyards in the Sonsierra and producing traditional Rioja wines. Since 1980, Julio's three children have been running the family-owned winery. The winery is located in San Vicente de la Sonsierra with 60 / 40 propriety, contracted vineyards located in Álbalos and San Vicente de la Sonsierra.

Once harvested by hand, grapes are carefully sorted on the selection table, and then whole grapes are destemmed and transferred to a tank for skin-contact maceration. This method of destemming ensures a greater concentration of polyphenols and colour, which will be absolutely vital for the wine's ageing in barrel. After alcoholic and malolactic fermentation, the wine is racked into 225 litre American and French oak barrels, where it spends 18 months ageing in our bodega's underground cellars, giving it the classic rioja flavors and notes of leather, vanilla, and smoky oak, complemented with a smooth, long finish with soft tannins building slowly. Thereafter the wine is transferred back to the tanks for 5 months of natural fining and settling before filtering and bottling. Ageing is completed in the bottle. The bottles are stored horizontally in their underground bottle-cellars for at least 24 months before their labelling and release for sale.

ALCOHOL: 14.5%

2016 TEMPRANILLO BLEND, BODEGAS MUGA, '*MUGA RESERVA*'
DOCA RIOJA ALTA
~~\$23~~~~\$83~~ \$66



A traditional Rioja Reserva produced from the most important indigenous Rioja varieties this Tempranillo blend includes 70% Tempranillo, 20% Garnacha, 7% Mazuelo, and 3% Graciano with classic flavors of leather and vanilla, beautifully balanced with black fruits like plum and blackberry. Bodegas Muga is one of the most traditional and important Rioja wineries, and the only winery in Spain with their own master cooper. A pied de cuve is done to guarantee the quality of the indigenous fermentation in vats that are assembled by the winery's cooper. This is completely unique to Bodegas Muga. The wines are macerated and ferment in these vats and are transferred to barrels assembled at the winery for ageing. Aged 24 months in barrels with French & American oak chosen and assembled into barrels by Muga's cooper. 12 months in bottle after egg white fining.

ALCOHOL: 14.5%