

MC SIMOF 2012

Virginia Vargas Limited Edition

2009

D.O.Ca. RIOJA

New-generation Young wine



PREDOMINANT CLIMATE

Very severe winter with low temperatures and abundant snowfalls. Spring was dry and sunny causing the vines to flower earlier than usual, followed by an unusually dry summer with very little rainfall, lots of sunshine and pleasant temperatures. This favoured the vines that were perfectly healthy with abundant vegetation due to the reserves of water accumulated during the winter and the grapes matured superbly.

HARVEST

This choice wine is made from a selection of grapes grown in vineyards of very limited production. These are carefully harvested by hand at an optimum stage of maturity and are placed in individual boxes each holding 15 kgs. On arrival at the bodega, the grapes are placed on tables where the selection process is completed.

VINIFICATION

This wine is made from a meticulous selection of healthy and mature grapes. It clearly reflects the exquisite personality of the Tempranillo grape variety, which in our region stands out for its elegance, finesse and rich fruit. Great care is taken during the vinification process that precedes ageing in brand new French oak for 15 months. The result is a complex wine with great character.

TOTAL TIME IN BARREL

15 months in new French oak.

TASTING NOTES

Attractive dark ruby red colour with slate highlights. On the nose, dark cherries combine with refined vanilla and a slight, depth of coffee highlighting intense aromas. This wine's balanced structure makes it rich and unctuous in the mouth where fleshy cherries blend with sweet spice to give a delicious fullness. Its charming, youthful character adds some muscle on tasting to awaken the taste buds.

FOOD PAIRING

An ideal match for slightly, spiced food and quality meat dishes, either roasted, grilled or stewed, especially beef fillet and game (venison and wild boar), and very mature cheese.

Serve at 16-18°C

GRAPE VARIETY
100% Tempranillo