

MC SIMOF 2015

Rocío Peralta Limited Edition

2012

D.O.Ca. RIOJA

New-generation Young wine, made only in excellent vintages



GRAPE VARIETY
100% Tempranillo

VINEYARD SURFACE
11.2 hectares spread over 5 selected parcels in Rioja Alta (Cenicero) and Rioja Alavesa (El Ciego)

LIMITED PRODUCTION
3000 bottles

PREMIUM WINE OENOLOGISTS
Fernando Gómez & Fernando Costa

VINEYARDS AND YIELDS

Small parcels planted with old vineyards that are 65-90 years old. Low yields of 18 HL/HA on average. Parcels spread over various altitudes of between 400-550 m above sea level in Rioja Alta and 380-500 m in Rioja Alavesa.

SOIL

Mainly clay and limestone in our parcels located in Elciego (Rioja Alavesa) and Cenicero (Rioja Alta).

PREDOMINANT CLIMATE

Mild, Atlantic climate with marked seasons. In Rioja Alta: Rainfall of 441 litres/m². Average annual temperature of 13.2 °C and routine sunshine of more than 2000 hours. In Rioja Alavesa: same amount of sunshine. Rainfall of 626 litres/m² (varies between 500 and 700 litres in the highest locations). Average annual temperature of 12.1 °C. This pattern of rainfall and temperatures leads to optimum water reserves in winter and moderate stress for the vineyards in summer. This slight lack of water combines with high amounts of sunshine during the day in the summer with cooler temperatures at night, favouring optimum maturity and the integration of the polyphenols.

HARVEST

100% manual in boxes of 15 kg, parcel by parcel. The grapes are stored in fridges at 5-6 °C for 2 days. The grapes undergo two selection processes; firstly a manual selecting table, followed by a second selecting table using vibration.

VINIFICATION

Slow alcoholic fermentation of 10-12 days with whole grapes in small, stainless steel tanks and indigenous yeast, at a maximum temperature of 28 °C. Gentle pumping of the juice over the skins to extract maximum aromas, colour and tannis. Prolonged maceration up to 30 days. Small dosis of micro-oxygenation until the malolactic fermentation begins in new, medium-toasted French oak barrels. This process finalizes approximately 3 months later when the wine is racked and commences ageing in barrel for another 12 months.

TOTAL TIME IN BARREL

15 months in new French oak.

AGEING IN BOTTLE

6 months minimum before release.

TASTING NOTES

Attractive black cherry colour. Fragrant bouquet disclosing black forest fruits, delicate touch of soft vanillin spice and some toasted notes in the background. Dense, unctuous and full in the mouth with good length for a delicious after-taste

Server at 14 °C.

RELEASE DATE

February 2015