## EMBOCADERO

Tempranillo 2016


Pedro Regalado: Bodegas Pedro Regalado is in La Aguilera, in what the local experts call 'The Golden Triangle' of Tempranillo grapes in the Ribera del Duero region. A small group of growers founded the bodega in 1956 but it remained in obscurity for about 40 years, as they sold their wine to prominent bodegas in the region until Cesar Maté a young enologist, joined the bodega in 2002, just as the other growers were getting ready to replant vines planted in the 1900's! César convinced the farmers to instead accept lower yields in the tradeoff for a more powerful concentration in the wine. Since 2003, Cesar has overseen the 370-acres and production of the wine, which has claimed notoriety in the region for its $100 y r+$ old vineyards.

Tasting notes: Fuller-bodied, dry. Deep purple in the glass with spicy dark fruit on the nose and palate. Finishes with raspberry, chocolate covered orange, as well as ample tannin and acidity.

Wine Makers: César Maté
Appellation: DO Ribera del Duero
Grapes: 100\% Tempranillo
Soil: Clay, sand and limestone
Elevation: 2,690 ft
Vineyard practice: Sustainable and organic vinicultural practices
Yield: less than 1 ton per acre
Production: 12,500 cs
Harvest Dates: November 10th
Fermentation: 20 days in concrete tanks with indigenous yeast
Ageing: 8 Months in used French Allier and American Oak
pH: 3.65 RS: . 94 grams per liter Alc: 14 \% UPC: 8437002477370
D.O. Ribera del Duero: The Ribera del Duero, or 'Banks of the Duero River', region is located in northern central Spain, between Rioja and Toro. The Benedictine monks introduced winemaking in Ribera del Duero in the middle ages, but the region finally received international acclaim with Vega Sicilia and Pesquera wines. The vineyards are located at exceptionally high altitudes in a continental climate with bitter cold winters and short summers.

