

Bodegas Darien Darien Seleccion

WINE: Darien Seleccion

TYPE: Red Wine

DENOMINATION: Rioja DOC

VINTAGE: 2000

GRAPE VARIETY: Tempranillo (66%)

Garnacha (20%) Mazuelo (20%)

COUNTRY: Spain

Vinification: Each grape variety was vinified separately and blended prior to aging. The grapes were macerated for two days at cool temperatures before fermentation, which took place over a seven day period at controlled temperatures. Post-fermentation maceration occurred over a period of 21 days at an average temperature of 22°C. Delayed malolactic fermentation helped to improve and fix the color and fruit aromas in the wine. The Seleccion was aged in new French oak casks for nine months. The wine was not filtered prior to bottling.

Press: Wine & Spirits, June 2004 (2000 vintage), 90 points: "There's a winey raspberry scent here, just this side of Portiness, that is a fair predictor of what's to come: appealing sweet cherry fruit, ripe and rich, bolstered by a modicum of oak and lifted by just enough acidity to give it form. Sure, it's international in style, but it's a luscious, juicy pleasure"



Tasting Notes: Very deep purple color. Ripe fruit aromas supported by toasty oak. On the palate it is full bodied, yet is extremely well-balanced with a silky texture up front followed by smooth but noticeable tannins. It has dense, dark fruit flavors with hints of chocolate and spice. The finish is long and flavorful.

