

Bodegas Darien

Darien Seleccion

WINE: TYPE: DENOMINATION: VINTAGE: GRAPE VARIETY:

COUNTRY:

Darien Seleccion
Red Wine
Rioja DOC
2002
Tempranillo (88%) Garnacha (8%) Mazuelo (4%)
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: <u>Wine Spectator</u>, (2002 vintage), **89 points**: Plum and dried cherry fruit flavors are backed by spice, mocha and leaf notes in this generous, maturing red, with cedar and tobacco on the finish. 11/08.

<u>Wine Enthusiast</u> (2002 Vintage) **88 Points:** Hints of brett and cowhide give this Tempranillo-led blend a more rustic outlook, but the palate is pure and fruity as it emphasizes expressive berry flavors. The mouth feel is more than acceptable and the finish of spice, raspberry and medium-weight tannins does the trick. 7/08.

Decanter, (2002 vin) **2008 World Wine Awards, Bronze**: Ripe cassis, cherry and warm Christmas spice. 10/08.

Wine Spectator, (2001 vintage), 90 points. 6/06.



Tasting Notes: Hints of brett and cowhide give this Tempranillo-led blend a more rustic outlook, but the palate is pure and fruity as it emphasizes expressive berry flavors.

