



Camino de los Arrieros

2016



Land: España

Streek: Tierra de Castilla

Samenstelling: 70% Juan García, 20% Rufete & 10% others

95

Recensies

Parker: 92/100

The red 2016 Camino de los Arrieros is a blend of grapes from Arribes del Duero, from different vineyards in the village of Villadepera. It's a village wine from rented vineyards and purchased grapes from old vines (many centenary) on red slate soils with some 60% Rufete, Trincadeira Preta, Bastardo (aka Trousseau), Rufete and even some red grapes and the remaining 40% Juan García. It fermented in oak vats and plastic bins with full clusters that were foot trodden, with natural yeasts. The source of the grapes has changed from the previous years, and the profile of the wine is completely different—much more aromatic, mineral and more elegant. It was a little reduced and needs some air. The year is also very different from 2015: 2016 was a lot cooler and delivered both quality and quantity. The palate is light to medium-bodied, with supple flavors and great balance and freshness. This is super tasty, easy to drink, really pleasant. It was bottled after six months in 1,000-liter oak vats and 500-liter barrels. This is delicious, a far cry from the rustic reds from Arribes we're used to, mineral, elegant and fresh.

