

Desoutter & James

Specialists in Spanish wine

La Viña de la Merce

After 20 years wandering the world making wine for other people from Rioja to Texas, Pedro Peciña returned to San Vicente de la Sonsierra ten years ago. The Vino Prodigio (Prodigal Vine) winery began production in 2011, harvesting Tempranillo grapes from 40 year old vines planted in chalky limestone soil in two small plots near the village. Built in 1941, the split-level winery is one of the smallest, and oldest we've seen in Rioja, with grapes tipped through the window in concrete fermenting vats set into the floor, before being siphoned off through the floor to tanks set into the walls of San Vicente castle.

DOCa Rioja

Grape varieties: Tempranillo

Soil: Limestone, chalk

Harvest:

Winemaking: Grapes are de-stemmed and crushed, then fermented for 16 days in temperature-controlled stainless steel tanks at 24-26°C, followed by a 2 day maceration. Malolactic fermentation in the tanks before 14 months ageing in French oak barrels before bottling.

ABV: 13.5 %

Bottle type: Burgundy, 75cl

Closure: Natural cork

Tasting notes: Cherry red with an orange tinged rim thanks to its 14 months barrel time. Lots of fresh fruit on the nose complemented by lightly toasted wood aromas and elegant balsamic notes. Well rounded and silky in the mouth thanks to the time in bottle before release, with a welcome touch of minerality.



For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com