HOUSE OF TOWNEND

Rioja Vega & House of Townend 20th Anniversary Collaboration



Price	£30.99
Code	RIOJ390

A stuning collaboration to celebrate the 20th Anniversary of a special working relationship between Rioja Vega & House of Townend.

Tasting Notes:

A wine with deep, intense red colour and subtle purple hues reminiscent of the skins of the grapes it was made from. Ample, elegant bouquet opening up in the glass to show a nutty, spicy character with hints of aniseed. The mouthfeel is initially full of ripe black fruits giving way to a complex balsamic, liquorice and toasted leather finish that´s long and lingering. Its round tannins and freshness make for a silky, elegant wine of fine intensity.

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Specification	
Vinification	Care for the fruit and respect for the environment were strictly adhered to during the picking. Strict selection at the low yielding vineyard (5,000 kg / Ha.) was carried out. On arrival at the winery, careful destemming ensured there was no damage to the berries, preserving their fresh fruit profile. Alcoholic fermentation was carried out in temperature controlled stainless steel tanks for 9 days, with regular punching and pumping over of the skins cap carried out. Subsequent maceration for 7 days in the tank after fermentation was over. Minimal intervention in the winemaking was exercised in order to preserve the unique characteristics of this wine during the stabilisation and ageing process. Racking and ageing in oak barrels for 11 months. A total of 18 new barrels were used in ageing this wine, sourced from 7 different coopers and 9 different origins and toasting levels.
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2026
Country	Spain
Region	Rioja
Type	Red Wine
Grapes	Graciano
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2017
Body	Soft, fruity and smooth
Producer	Rioja Vega
Producer Overview	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
Closure Type	Cork
Food Matches	Enjoy with a cheese board packed with hard cheeses.
Press Comments	Highly Recommended - Decanter, March 2023, Rioja Guide, £20-£40 Red Rioja, 94 points: "Lifted aromas of sweet spice, dark fruit and oak. Bright red fruit with polished layers of liquorice and vibrant acidity."