

# Embocadero 2013



**Wine Ratings -- This Vintage:**  
90 Points – Vinous

**Wine Ratings -- Earlier Vintages:**  
2012: 90 Points – Wine Advocate  
90 Points – Int'l Wine Cellar  
2010: 90 Points – Wine Advocate  
90 Points – Wine & Spirits  
2009: 92 Points – Wine Advocate  
90 Points – Wine & Spirits  
87 Points – Wine Enthusiast  
2008: 91 Points – Wine Advocate

**Region:** The Ribera del Duero, or 'Banks of the Duero River', region is located in northern central Spain, between Rioja and Toro. The Benedictine monks introduced winemaking in Ribera del Duero in the middle ages, but the region received international acclaim in the past century with Vega Sicilia and Pesquera wines. The vineyards are located at exceptionally high altitudes in a continental climate with bitter cold winters and short summers.

**Bodegas Pedro Regalado** – Bodegas Pedro Regalado is located in La Aguilera, in what the local experts call 'The Golden Triangle' of Tempranillo grapes in the Ribera del Duero region. A small group of growers founded the bodega in the early 1960's, but it remained in obscurity for about 40 years, selling their wine to prominent bodegas in the region until Cesar Mate a young winemaker / enologist, joined the bodega. Since 2003, Cesar has been in charge of the bodega's 370 acre vineyards, which were planted in the early 1900's. Cesar convinced the bodega not to spend the money to replant the vineyards, which would increase the yield, but to continue with the old vines with their low yields in order to maximize their concentration.

**Embocadero** – Bodegas Pedro Regalado owns 2 vineyards, named 'Embocadero' and 'Canta Perdices.' Embocadero means 'mouth of the river' where small paddle boats can be docked.

**Tasting notes:** Bright violet color with dark berry and vanilla oak aromas. Black and blue fruit flavors with a touch of black chocolate. Balanced with some minerality. Soft, spicy finish.

**Imported since:** 2005

**Appellation:** Ribera del Duero

**Composition:** Tempranillo

**Soil:** high concentration of clay, limestone, and round stones

**Elevation:** 2700 feet

**Vineyard practice:** dry farming

**Vine Age:** 49 years old

**Yield:** 0.8 tons per acre

**Harvest Dates:** second week of October with selection table

**Fermentation:** 24 days in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Agging:** 14 months in new French Allier and Tronçais oak casks and 6 months in the bottle

**pH:** 3.70

**Residual Sugar:** 1.73 grams per liter

**Alcohol:** 14 %

**UPC:** 7 50428 21407 6