

Embocadero 2014



Wine Ratings -- This Vintage:

91 Points – Wine Spectator

Wine Ratings -- Earlier Vintages:

2013: 90 Points - Vinous

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: mixed with a high concentration of clay, limestone, and many round stones

Elevation: 2700 feet

Vineyard practice: dry farming, organic but without certification

Vine Age: 50 years old

Yield: 0.8 tons per acre

Harvest Dates: October 2 by hand with a selection table

Fermentation: 5 days cold maceration, 12 days in concrete tanks with wild (also referred to as indigenous or natural) yeast

Aging: 12 months in 1 to 2 year old French Allier (70%) and American (30%) oak casks and 6 months in the bottle

pH: 3.62

Residual Sugar: 0.88 grams per liter

Alcohol: 14.1 %

UPC: 7 50428 21407 6