

# Mateo Cambra 2016



## **Wine Ratings -- This Vintage:**

None yet

## **Wine Ratings -- Earlier Vintages:**

2015: 90 points – I – Wine Review

**Region:** The Rioja region is located in northern central Spain and is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. Nestled in a valley and protected on all sides by mountains, Rioja has its own microclimate. When phylloxera devastated Bordeaux in the 1870's many French growers came to Rioja and found very similar growing conditions that they had in Bordeaux. Many persons returned to Bordeaux when phylloxera struck Rioja in the next decade. However, the innovations they brought from France remained and started a huge improvement to the winemaking industry in Rioja. Rioja is the first wine region in Spain to be awarded denomination of origin status.

**Bodegas Rafael Cambra** – Rafael's family owns a nursery where they grow vine stocks for many famous bodegas. Rafael studied oenology in France and apprenticed in Rioja. Although Rafael's bodega is near his home near Valencia, Rafael has always wanted to return to and start a project in Rioja. This is Rafael's first venture with a Rioja wine.

**Vineyards** – In addition to having old vineyards in a dry climate that produce low yields in Valencia, Rafael does up to 3 green harvests each year, where he removes any grape clusters that are not healthy, enabling the remaining grapes to receive a higher percentage of the nutrients from the vine. Rafael practices this same procedure in his small vineyard in Rioja.

**Mateo** – Mateo is the name of Rafael's son.

**Tasting notes:** Deep purple color. Blackberry, pepper, and violet aromas. Smooth, balanced, and juicy on the palate with berry and plum flavors. Smooth finish.

**Imported since:** 2016

**Appellation:** Rioja

**Varietal:** Garnacha

**Soil:** mixture with high concentration of clay and limestone

**Elevation:** 2300 feet

**Vineyard management:** Dry farming, organic and biodynamic without certification

**Vine Age:** 60 years, average

**Yield:** 0.8 tons per acre

**Harvest:** By hand on October 14 with a selection table

**Fermentation:** 12 days in 500 liter French oak casks at 77 degrees F with wild (also referred to as indigenous or natural) yeast and malolactic fermentation in oak casks

**Aging:** 11 months in 2 to 3 year old French oak casks, bottled in the bodega, matured 8 months in the bottle before release

**pH:** 3.4

**Residual Sugar:** 2.4 grams per liter

**Alcohol:** 14.5 %

**UPC:** 8 437006 989107