

# Soplo 2012



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

90 Points – Wine Spectator  
90 Points – Wine Enthusiast  
87 Points – Vinous

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

2011: 89 Points – Wine Enthusiast  
88 Points – Wine & Spirits  
2010: 89 Points – Wine Enthusiast  
2009: 90 Points – Wine & Spirits  
87 Points – Wine Advocate

**Region:** Valencia is the name of the city in eastern Spain on the Mediterranean coast, the province, and the demarcated wine region. The vineyards inland are at a higher altitude, including those for Bodegas Rafael Cambra, and have a continental climate with hot summers, cold winters, and wide temperature variations between day and night during the summer.

**Bodegas Rafael Cambra** – Rafael's family owns a nursery where they grow vine stocks for many famous bodegas. Rafael studied oenology in France and started his very small bodega when he discovered a 40 year old Monastrell vineyard. Rafael spends nearly all of his time in his vineyards and in his laboratory where he experiments with innovative blends.

**Vineyards** – In addition to having old vineyards in a dry climate that produce low yields, 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.

**Soplo** – A Soplo is 'A special moment that occasionally surfaces as a treasured memory reminding us of the joy of life.' The front label is an eclectic picture of the side profile of a person's face with an open door representing the release of a treasured memory.

**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:** 2006

**Appellation:** Valencia

**Varietal:** Garnacha Tintorera

**Soil:** mixture with high sand content and many small stones

**Elevation:** 2150 feet

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

**Vine Age:** 10 years, average

**Yield:** 1.4 tons per acre

**Harvest:** By hand on September 15 with a selection table

**Fermentation:** 10 days in small stainless steel tanks at 73 degrees F with wild (also referred to as indigenous or natural) yeast

**Aging:** 4 months in second year French oak casks, bottled in the bodega, matured 14 months in the bottle before release

**pH:** 3.5

**Residual Sugar:** 1.8 grams per liter

**Alcohol:** 13.5 %

**UPC:** 7 50428 21687 2