

Soplo 2013



Wine Ratings -- This Vintage:
None yet

Wine Ratings -- Earlier Vintages:

2012: 90 Points – Wine Spectator
90 Points – Wine Enthusiast
87 Points – Vinous
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: 15 years, average

Yield: 1.4 tons per acre

Harvest: By hand on September 15 with a selection table

Fermentation: 12 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: 3.6

Residual Sugar: 1.8 grams per liter

Alcohol: 13.5 %

UPC: 7 50428 21687 2