



2012 San Pedro Regalado Embocadero



Tasting Notes

The 2012 Embocadero is a great example of the fruit wines produced by the pure Tempranillo clay soils. It is dark purple, almost opaque, and feels concentrated and ripe with lactic notes and powerful aromas of blackcurrants, plums and hints of cereals and toasty notes. The palate is full bodied, with sweet, round tannins and enough acidity. Drink from 2014-2017

Background

The wine cooperative San Pedro Regalado was founded in 1958 by the people of the little village of La Aguilera in the Ribera del Duero wine region. The founding members embraced the spirit of the cooperative movement - that their combined efforts would reap greater rewards than each winemaker working individually.

The Ribera del Duero is considered one of the most prestigious wine regions in Spain. It concentrates almost entirely on the production of red wines using the Tempranillo grape (known locally as Tinto del Pais). Compared with other Spanish wine regions, Tempranillo in Ribera del Duero yields smaller berries, loose clusters and tougher skin, which encourages more skin-to-juice contact and promotes full-bodied, powerful wines that still retain the grape's renowned elegance. The combination of power and elegance represents Tempranillo's signature in Ribera del Duero.

Vineyards

The grapes for this wine are all sourced from the small cooperative vineyard sites around the village of La Aguilera. Many of the vines are more than 100-years-old.

Winemaking Notes

The wine spends 14 months in new French oak before being bottled, and a further six months in bottle before it is released.

Technical Notes

Region: DO Ribera del Duero
Variety: 100% Tempranillo
Alcohol: 14% alc/vol



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