

Paraje el Bardallo 2022 José Gil - 75 cl.



One of José's crus from San Vicente, at 515 metres above sea-level. Field-blend, mostly 40 year-old Tempranillo and a little Viura. Calcareous soils, North-East orientation.



Vinification

Harvest by hand, total de-stemming. Maceration and fermentation in concrete tanks, ageing in a 500-litre oak barrel (not new). Everything takes place in an old "calado", a cellar dug out from the stone around San Vicente de la Sonsierra. Only indigenous yeasts are used in the vinification. Production: 650 bottles.



Storage potential

Drink as from : 2024
At its peak between 2028-2032
Until : 2036



To serve

Always decant and serve in a large, Burgundy-wine style glass.



Trial analysis

Bright shimmering colour. Complex on the nose - floral and mineral notes, chiefly. The most refined of José's crus, the signature of its limestone soils. Also very complex on the palate, with elegant tannins and a long finish. A very refined wine, with Burgundian precision.



Assembly

Tempranillo (99%), Viura (1%)



Region:

La Rioja



Appellation:

D.O.C. Rioja



Wine estate:

José Gil



Biological

Description domain

Named "Young Winemaker of the Year" in 2021, José is one of Spain's most promising winemakers. And as he works in a quite classical appellation, La Rioja, his "Burgundian" approach to wine is certainly innovative. Their main models being Abel Mendoza and the Artuke brothers, Kosé and his partner Vicky know the perfect way to follow. Here, Tempranillo shows itself in its most elegant and refined profile.