

## San Vicente de la Sonsierra 2022 José Gil - 75 cl.



This "village wine" (the village in question being San Vicente de la Sonsierra, in Rioja Alta) is a blend of four different parcels lying at some 500 metres above sea level.



### Vinification

Harvest by hand, total de-stemming. The grapes from the four parcels are vinified separately, then blended. The ageing takes place in 300-litre and 500-litre barrel, within an old "calado", a traditional cellar dug in the stone. Indigenous yeasts only.



### Storage potential

Drink as from : 2023  
At its peak between 2027 and 2029  
Until : 2033



### To serve

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



### Trial analysis

Bright red colour. Elegant and seductive on the nose, a lot of crispy red fruit and violets. There is juiciness on the palate, as well, and a lot of complexity and refinement. A good backbone of acidity and elegant tannins. With its exceptionally long finish, this is a very lively, well-structured wine.

### 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.



### Wine style:

Continental, elegant gourmet wine



### Assembly

Tempranillo (78%), Garnacha (20%), Viura (2%)



### Region:

La Rioja



### Appellation:

D.O.C. Rioja



### Wine estate:

José Gil



Biological