



**bodegas
ibaiondo**

Reserva
PRODECIMIS
RIOJA 2008

TASTING NOTES

NAME OF THE WINE:	Prodecimis
TYPE OF WINE:	Reserva red
PRODUCTION AREA:	Rioja
VINTAGE:	2008
D.O.C.A. OFFICIAL VINTAGE RATING:	Very good
GRAPE VARIETIES:	Tempranillo, Garnacha and Viura
TYPE OF BOTTLE:	Tapered Bordeaux

TEST RESULTS

ALCOHOL CONTENT:	14% Vol.
TOTAL ACIDITY:	6,1 g/l
PH:	3,5
VOLATILE ACIDITY:	0,6 g/l
FREE SO ₂ :	30 mg/l



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WINEMAKING PARTICULARS

A wine made with grapes from **Rioja Alavesa**. Made with 75% **Tempranillo** grapes, 20% **Garnacha** grapes and 5% **Viura** grapes.

The grapes were picked manually and quickly taken to the crush pad.

In the winery they were vatted and cold soaked before fermentation. They were fermented at controlled temperatures to ensure the wine-must would maintain all of the grape varieties' characteristics.

The wine was put in French and American oak barrels where it remained for 26 months. After natural fining with vegetable proteins, it was bottled and laid down for 12 months.

HARVEST DETAILS

The 2008 harvest started on 9 October in Rioja. Thanks to exceptionally favourable weather during the final stages of the growth cycle, the grape was of superb quality. The vineyards enjoyed optimal conditions for the grapes to attain practically perfect health and ripen with well-balanced colour, acidity, alcohol potential, etc. This resulted in a top-quality harvest with slightly lower final volumes than other years.

Painstaking care of the vines and cluster selection both at the vineyard and in the winery allowed us to obtain top quality wines.

TASTING NOTES

A bright, clean wine with abundant legs. Its deep colour has not evolved excessively. It is a dark ruby-red to brick wine with garnet-red reflections. The nose manifests an elegant balance between primary aromas of red fruit, forest berries, jams, and flowers, and the tertiary notes of spices, cloves, nutmeg and pepper, balsamic scents of liquorice and fennel, and honeyed smoky hints, all of which are enveloped in a fine, penetrating sensation of fruit, chocolate and coconut.

Fine, elegant, well-structured entry with a friendly, glyceric mouthfeel. Very well-balanced on the finish, with abundant complex, fresh aromas. It is a wine with a very long, meaty aftertaste; enveloping and fresh.

BODEGAS IBAIONDO S.L.

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