

DON BALBINO ALTO DEL RINCON



The Don Balbino family owned vineyards in Rioja Alavesa since the end of the 18th century, but it took José Fernandez, the great grandfather of the current generation, to start the winery in 1921. Originally, all red wines were produced in the carbonic maceration method, resulting in fruit forward wines with a soft tannin structure. Carbonic maceration is still applied to red wines of younger vines (up to 25 years of age), while grapes from older vines are used for select barrel fermentation programs.

Alavesa is the Basque region of Rioja and amongst experts it is considered to be the part of Rioja that is most innovative, diligently working at establishing its own unique, stand-alone character with singular wines that combine traditional methods with innovative thinking and techniques. It is also recognized as one of the world's oldest wine regions with a tradition of producing high quality wines that dates back several centuries. Today, the estate is owned and operated by Mila Fernandez with the support of the general manager César Chirino. Under Mila's leadership, the family added white and rosé wines to the portfolio, rounding out a selection of innovative wines from this exciting region.

The vineyards are farmed following organic principles.



VINIFICATION

Manually harvested grapes from specially selected plots in the family's highest elevation vineyard undergo a spontaneous fermentation and 20-day maceration on skins in stainless steel. The wine is then aged in a combination of 225 l and 500 l French oak barrels for 14 months.

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Region	Rioja Alavesa
Classification	Rioja DO
Vintage	2019
Grapes	85% Tempranillo and 15% Merlot
Vineyard	Single vineyard with an elevation of 700 m at the foot of Sierra Cantabria.
Soil Composition	Calcerous clay
Vineyard Training	30 year old Guyot
Density/Yield	50 hl/ha
Fermentation	Spontaneous fermentation in stainless steel tank followed by 20 to 25 days of maceration. The wine is then aged in a combination of 225 l and 500 l French barrels for 12 months.
Alcohol	15%
Residual Sugar	1.0 g/l
PH	3.77 g/l
TA	5.4 g/l
Free SO2	23 mg/l
Total SO2	59 mg/l

TASTING NOTES

A very complex and concentrated interpretation of Tempranillo, complemented by 15% Merlot. The grapes come from a single vineyard at the foot of Sierra Cantabria with an elevation of 700 meters. Spontaneous fermentation takes place in stainless steel with a 20-day maceration. This is followed by barrel aging in French for 14 months. The colour of the wine is an inviting bright red with hints of purple. The aroma is full of ripe fruit with a hint of almond skin and aromatic herbs. The palate has a beautiful mouth-feel with soft tannins, complex yet smooth and an underlying touch of well-integrated oak aging. A lively acidity provides balance, leading into a harmonious, long finish.

PAIRING SUGGESTION

The Alto del Rincon is the perfect partner for an evening fire with a nice cigar. It pairs well with flavourful meat dishes, whether roasted, braised, or barbecued. Try with an elegant Châteaubriand or well-flavoured saddle of deer in a cranberry sauce.