



COMPAÑÍA DE VINOS
TELMO RODRÍGUEZ



La Social Rioja 2015

Rioja, Spain

ESTATE

Telmo Rodríguez is one of Spain's pioneer winemakers, advocating native grape varietals tied to the climates and conditions of their sites, and making world-class wines from undiscovered as well as known regions. Perhaps most impressive, while Telmo Rodríguez makes rare and limited wines of astonishing character and quality, his everyday wines have been equally praised, and widely recognized for the tremendous value they offer.

WINE

La Social is a new and eminently approachable release from Telmo Rodríguez, made with grapes from trusted suppliers who follow Telmo's vine growing philosophy, as well as a small portion of estate grapes. Their aim with La Social is to produce a completely pure and authentic expression of Rioja – a delicious, unpretentious, everyday wine to enjoy in a social setting. The result is an extremely fresh and lively wine, with juicy plum fruit and traces of dark chocolate and violet.

VINEYARD

The fruit for La Social is 100% hand harvested in the villages of Lanciego de Alava and Labastida, both located in Rioja Alavesa. Unlike modern vineyards in Rioja today, where Tempranillo dominates plantings, many vines are trellised, and other varieties are planted in separate rows, these vineyards are a field blend of Tempranillo, Graciano and Garnacha, all trained as bush vines – a throwback to the way Rioja vineyards were planted in the past.

WINEMAKING

The wine ferments with wild yeasts in a combination of cement and stainless steel tanks, and aged for 10 months in neutral French oak barrels (mostly 225 liters but also 3,000 liter Foudres).

VINTAGE

2015 as a vintage was a relatively hot one. The extreme summer heat caused a block in vine development, giving way to a late harvest which in the end gave a wonderful balance of both ripeness and freshness.

90

WINE SPECTATOR

"This red has a thick texture that delivers plum, forest floor and mineral flavors, supported by well-integrated tannins and balsamic acidity. More savory than fruity, but remains balanced."