

2011 Bodegas Vizcarra Ramos Ines

A Tempranillo Dry Red Table wine from Spain,, Ribera Del Duero, Castilla Leon, Spain

Review by Luis Gutierrez eRobertParker.com # 221 (Oct 2015)

Rating: 92

Drink 2015 - 2021

Cost: \$0

The 2011 Inés from Vizcarra felt riper and more exuberant, perhaps the blend of 90% Tempranillo (aka Tinto Fino) and 10% Merlot has something to do with it. As with the Celia, the grapes fermented in open 400-liter oak barrels where the wine went through malolactic fermentation and 17-18 months upbringing. 10% of the barrels used were built with American oak. The nose shows plenty of plums in liqueur, decayed violets and something earthy/organic. The palate is full-bodied, round and plush, intense with glossy tannins and moderate acidity. A more Mediterranean Inés. 2,000 bottles produced. Great showing again of the wines for Juan Carlos Vizcarra. Importer(s): Ole Imports, 56 Harrison St, Suite 405, New Rochelle, NY 10801, (914) 740-4724, www.oleimports.com

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