

2013 Sabinares El Temido

The 2013 El Temido is the Tempranillo-based blend with some Mencía, Garnacha and even Mazuelo, Graciano or Maturana Tinta. The wine reflects the conditions of the cold growing season and the high altitude where the old, head-pruned vines are planted (around 1,000 meters) on stony and limestone soils. It showed some contained ripeness and aromas that made me think of pine needles. The grapes fermented in small open top 1,000-liter vats with native yeasts. Malolactic was carried out in 225- and 500-liter barriques where the wine matured for one year with one part kept in an egg-shaped cement vat. The oak is nicely integrated and the palate feels quite harmonious overall, with fine tannins and good freshness. 2,702 bottles were filled in September 2014.

- Luis Gutiérrez (December, 2016)

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