

## **2012 Vizcarra Ramos Celia**

---

As is usually the case, I favored the 2012 Celia over the Inés from the same vintage. This is always a serious, balanced and insinuating blend of old Tempranillo with some 5% Garnacha, from a sloped vineyard on gravel and limestone soils planted 67 years ago. These single vineyard wines ferment in open-top, 400-liter oak barrels where the wine matured for some 17-18 months. It has contained ripeness and nicely integrated oak aromas. The palate shows abundant, fine grained tannins and showed a very young wine, still somehow tannic, designed for the long term and to be enjoyed with powerful food. This should evolve magnificently in bottle and I'd love to see it again in ten years. 2,100 bottles produced. It was bottled in August 2016.

**- Luis Gutiérrez (December, 2016)**

Copyright 2016, The Wine Advocate, Inc. - Reprinted with permission