

2012 Vizcarra Ramos Inés

The single-vineyard 2012 Inés from Vizcarra fermented in open 400-liter oak barrels where the wine went through malolactic fermentation and 17-18 months upbringing. It's a blend of Tinto Fino, the old Tempranillo clone from Ribera, with 10% Merlot, which usually provides balsamic and herbal sensations in the wine. It had a lively palate with very good acidity and fine tannins. It has the balance to age. 1,950 bottles were filled in August 2016.

- Luis Gutiérrez (December, 2016)

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