

Acentor Rioja 2018 (red wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States.

2011 was a busy year for the partners as they launched several new wines, a Verdejo from Rueda, a Bobal from Utiel-Requena and this project focused on beautiful old vines of Garnacha grown on the high slopes of Calatayud in what was once the ancient kingdom of Aragon. *Acentor* is named for the small brown birds, similar to starlings which come to eat ripe grapes, always a sign that they are nearly ripe enough to make great wine.

Appellation	Rioja D.O.Ca.
Grapes	85% Tempranillo and 15% Graciano
Altitude / Soil	550 meters / rocky, lime-rich clay
Farming Methods	Sustainable methods, including Integrated Pest Management
Harvest	Hand harvested into small bins
Production	Fermented with native yeasts in stainless steel tanks
Aging	Aged for 8 months in used French oak barrels
UPC / SCC / Pack	8-437012-498655 / 8-437012-498662 / 12

Reviews:

“The 2018 Rioja “Acentor” from Isaac Fernandez is composed of a blend of eighty-five percent Tempranillo and fifteen percent Graciano and was raised in used French oak barrels for eight months prior to bottling. The wine comes in at fourteen percent and offers up a ripe and deep bouquet of black cherries, dark berries, cigar ash, a bit of tariness, spicy oak and a smoky topnote. On the palate the wine is deep, full and youthful, with a good core, firm, chewy tannins and a long, woody finish. The oak tannins on the backend here need time to integrate, as right now they are uncovered and rather drying. But, the wine seems to have enough stuffing to absorb them in due course and the wine should turn out to be good once the oak has been integrated, and it would have been good to let this wine settle in for six months longer in the cellar before shipping, as it is not yet ready for drinking. 2021-20240.” **87+ points** *View from the Cellar*; October 2019

