

Acentor Rioja 2019 (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, 10% Graciano, and 5% Maturana Tinta
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 10 months in French oak barrels
UPC / SCC / Pack	8-437012-498655 / 8-437012-498662 / 12

Reviews:

The 2019 Acentor bottling from Casa La Rad is made from a blend of eighty-five percent tempranillo, ten percent graciano and five percent maturana tinto. The wine is raised for ten months in French oak casks, but none of the oak is new. It delivers an impressively deep and nascently complex bouquet of black raspberries, cigar ash, Rioja spice tones, a fine base of soil and a suave framing of cedary oak. On the palate the wine is deep, full-bodied, focused and tangy, with a good core, ripe tannins and fine length and grip on the nascently complex and nicely balanced finish. This is a young wine and needs cellaring before it starts to drink with generosity, but it is going to be excellent in due course. At \$20 a bottle here in the US, it is an outstanding value! 2027-2055.

91+ points *View from the Cellar*; John Gilman – January/February 2021

