

# Acentor Rioja 2020 (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.

<b>Appellation</b>	Rioja D.O.Ca.
<b>Grapes</b>	85% Tempranillo, 10% Graciano, and 5% Maturana Tinta
<b>Altitude / Soil</b>	550 meters / rocky, lime-rich clay
<b>Farming Methods</b>	Sustainable methods, including Integrated Pest Management
<b>Harvest</b>	Hand harvested into small bins
<b>Production</b>	Fermented with native yeasts in stainless steel tanks
<b>Aging</b>	Aged for 10 months in French oak barrels
<b>UPC / SCC / Pack Size</b>	8-437012-498655 / 8-437012-498662 / 12

## Reviews:

“The 2020 Rioja Tinto from Acentor is crafted from a cépages of eighty-five percent Tempranillo, ten percent Graciano and five percent Maturana Tinta. The fruit is hand-harvested, fermented with indigenous yeasts and aged in used French barrels for one year prior to bottling. The bouquet wafts from the glass in a complex blend of black cherries, black raspberries, cigar wrapper, a fine base of dark soil tones, a nice touch of Rioja spice tones and a discreet framing of smoky oak. On the palate the wine is deep, full-bodied and ripely tannic, with the first vestiges of velvetiness peering out on the attack, a good core, tangy acids and a long, chewy and promising finish. This is still quite youthful and needs to tame its tannins a bit, but all of the constituent components are in place to be a fine bottle once it softens up. It is an excellent value for those who are willing to tuck it away in the cellar for a while before pulling the cork. 2030-2065.” **89+ points View from the Cellar**; John Gilman - Issue #103 January/February 2023.

