

Rios de Tinta 2021 (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 to Spanish wines has helped bring them forefront in the United States.

Both partners have a long history in Ribera del Duero; Isaac has made wines from Ribera fruit for over 20 years and Aurelio has relatives with a winery within the DO. They started their project in Ribera del Duero in 2010 producing two wines. Rios de Tinta or “Rivers of Ink” showcases fruit intensity balanced by soil tones in an early drinking style. It is a colloquial Spanish term for anything that produces enough buzz to be in the newspapers.

Appellation	Ribera del Duero D.O..
Grapes	100% Tinto Fino from 20-30 year-old vines
Altitude / Soil	850 meters / sandy loam over calcareous clay
Farming Methods	Practicing Organic (not certified)
Harvest	Hand harvested into small boxed in early October, clusters are hand sorted again at the winery prior to processing
Production	Grapes were destemmed and lightly crushed, 4 day cold soak, fermented with native yeasts for 10-12 days with skins
Aging	Aged for several months in stainless steel tanks prior to bottling
UPC / SCC / Pack Size	8437005780354 / 8437005780378 / 12

Reviews:

“The 2021 Rios De Tinta from Isaac Fernández is made entirely from tempranillo, with the vines ranging from twenty to thirty years of age and all farmed organically. The wine is fermented with indigenous yeasts and raised entirely in stainless steel tank. The 2021 version comes in at 14.5 percent octane and delivers a fine young nose of cherries, red plums, cigar wrapper, lovely spice tones, a good base of soil and a touch of orange peel in the upper register. On the palate the wine is deep, ripe and full-bodied, with fine depth at the core, tangy acids, moderate tannins and a bit of backend heat perking up the long finish. I really like the fruit tones here, which have stayed quite fresh, but one does have to work around the backend alcohol a touch. Some bottle age will help it mellow out a bit more. 2028-2045+”

88 points View from the Cellar; John Gilman - Issue #103 January-February 2023

