



Viñedos y Bodegas Pablo

CARINENA ALGAIREN 2015

COUNTRY OF ORIGIN

Spain

APPELLATION

Carinena

VARIETALS

Tempranillo

TASTING NOTES

"I couldn't resist sampling the 2015 Algairen, pure Cariñena, even if it was unbottled, and I don't like unbottled samples, as they often show deviations. The grapes are cultivated in a estate called Finca Mendoza at 600 meters altitude on limestone gravel soils; these are young vines. The hand-harvested grapes fermented with neutral yeasts and the wine matured in oak barrels for eight months. I was quite impressed with what I witnessed, varietal character and contained ripeness, with a touch of oak, but nothing for being a barrel sample The palate revealed some fine tannins and that dusty earthiness the variety is capable of."

RATING

Wine Advocate: 90 Points

Robert Parker
WINE ADVOCATE

Wine Advocate: 90 Points



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Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



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