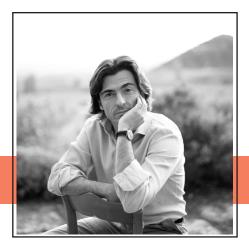


TELMO RODRIGUEZ



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COMPAÑÍA DE VINOS Telmo Rodríguez Corriente 2010

RIOJA



CORRIENTE 2014

TELMO RODRIGUEZ Compañía de Vinos Telmo Rodriguez was founded in 1994. Telmo - a self-professed "driving winemaker"- came to Rioja searching for the soul of the region, returning to the villages where a few special plots express themselves. Lanciego is a village in the foothills of the Sierra de Cantabria mountains, reflecting the contrasting contributions of the Mediterranean and the Atlantic influences. Native grape varieties, grown on the best soils and subject to the best viticulture are the philosophical tenets, allowing the wines to express their innate qualities thanks to simple, but scientifically-grounded winemaking.

RIOJA II Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

CORRIENTE 2014 ||

BLEND | Tempranillo, Graciano & Garnacha

VINEYARDS | "Rioja Corriente" is an expression from the turn of the century, referring to a pure, unclassified wine meant for everyday drinking. Bush vines in the cool Lanciego zone within Rioja Alavesa on flat shallow soils that are stony, calcareous, and low in nutrients.

WINEMAKING | Hand picked with wild yeast primary fermentation and malolactic in concrete tank and stainless steel followed by 12 months aging in a mixed regime of barrel and foudre.

ALCOHOL 14%

BAR CODE | 8436037401053

PRESS | 90 WA

"This is a fine-tuned red with some time in cement, with some rusticity and character, mixing berries and hints of orange peel, just a pinch of spices. I think it achieves its goal and it even over-delivers for the price." - Luis Gutierrez

RIOJA | SPAIN