

# El Molet 2009



**Winery:** D'Este Vino

**Region:** Valencia D.O.

**Grapes:** 90% Tempranillo and 10% Cabernet Sauvignon

## Winery:

This project started as a tribute to Tempranillo by winemaker Joaquin Galvez and Aurelio. With Tempranillo forming the backbone of Spain's most famous wines, the La Viña Cooperative in Valencia planted Tempranillo widely with the goal of reproducing some of the qualities of those famous wines. This project would not be possible without the wealth of vineyards and range of altitudes the coop has planted. Contrary to popular opinion that Valencia is too warm for Tempranillo, the cooperative has planted the varietal at a range of altitudes from 300 to nearly 900 meters above sea level, at these high altitudes, the Tempranillo ripens slowly developing a tremendous aromatic potential. The lower altitude vines take advantage of cooling sea breezes and the

higher altitude vines cooler night to maintain and develop those aromatic qualities. The reason Cabernet Sauvignon is blended into the wine is to allow for a stylistic continuity vintage to vintage.

**Wine:** The Autumn weather was mild and allowed for gradual sugar accumulation at the end of the growing season. There was a 2 week gap between harvesting Tempranillo and Cabernet Sauvignon. The grapes were fermented separately in temperature-controlled, stainless steel tanks with periodic pump over. There is no press wine used in the final blend of the wine as Joaquin seeks to gain all of the structure and character of fruit he needs during fermentation. After malolactic fermentation in stainless steel the wine is racked to barrel and aged for 6 months prior to being bottled unfiltered.

## Reviews:

“Inky ruby. Floral aromas of blackberry, tobacco, licorice and dark chocolate. Suave on entry, then firmer in the middle, with an edge of acidity to the dark berry, bitter cherry and mocha flavors. Slightly dry tannins add grip to the spicy, focused finish. This needs some air or bottle age.”

**88(+?) points** *International Wine Cellar* issue 152 Sept/Oct 2010



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