



Los Colmillos DO 2016

Bodegas Abanico

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| Type | Red wine |
| Origin | Spanien, Rioja |
| Producer | Bodegas Abanico Rioja |
| Classification | DO |
| Expansion | 16 months in new French barriques |
| Contents | 75 cl |
| Vintage | 2016 |
| Enjoyment phase | up to 7 years |
| Serving temperature | 16 - 18°C |
| Alcohol content | 14.5 % |
| Grape varieties | Tempranillo / Tinta del Toro 100 % |
| Awards | 90 Antonio Galloni / |
| Article no | 21805716 |

Comments

According to records, the vineyard "Los Colmillos" (The Tusks) was planted in 1950. Owner, Manuel Martin Amores, however, swears that the vines were planted as early as the 1870s. His grandfather supposedly decided to register them later, as in the early 1990s old vines had a reputation for being less productive and consequently less valuable. Today, of course, we know that old and healthy vines are one of the determining factors for the production of world-class wines of great concentration and finesse.

Tasting notes

Woody and leathery on the nose with good strength on the palate, full fruit, freshness and pleasant acidity. In addition, Los Colmillos has an enormously high aging potential.