## Urbina Ri<u>oja Selecci</u>on





**APPELLATION:** Rioja

CEPAGE: 90% Tempranillo, 5% Carignan, 5% Graciano

WINEMAKING: Made from 40+ year old vines

ALCOHOL BY VOLUME: 13.5% AGING: 15 Months American oak

## THE STORY

Salvador Urbina in 1870 moved to Cuzcurrita and produced the first wines, with vineyards still used in Urbina wines. His sons Ciriaco and Paquita continued the profession, and they were joined by Pedro and Jesús Angel, grandchildren of Salvador, who in 1986 began to produce in the current cellar in stainless steel tanks. Currently the winery is lead by the fourth generation, Angel, Pedro and Santiago are important professionals in the sector, (catadores, researchers, engineers and doctors), backed by a great winemaking experience.

## THE ADJECTIVES

**OVERALL:** Lively and characterful

AROMAS / FLAVORS: Flowers, sweet spices, toast,

berries, fruitcake, savory vanilla, cedar

MOUTHFEEL: Savory, full-bodied and firmly tannic

## THE SELLING POINTS

History in a bottle

AWARDS: 90pts James Suckling

SUSTAINABILITY: Vegan, Green Practicing

PAIRINGS: Braised shoulder of lamb, pollo a la Riojana,

octopus dishes



