

Vizcarra JC Tinto



THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Ribera del Duero

CEPAGE: 100% Tempranillo

WINEMAKING: Gravity is a critical component in Juan Carlos's winemaking. The philosophy is always to be gentle in extracting. Fermentation takes place in stainless steel and malolactic fermentation takes place in barrel. The wine is aged for fifteen months in French and American oak barrels, 50% neutral and 50% two years old.

AGING: 15 months in French and American oak barrels

THE STORY

Vizcarra is one of the region's most highly-awarded wineries, consistently gaining recognition for their advances in microvinification and impeccable, age-worthy bottles. Juan Carlos is also a pioneer of the 'garagiste' winemaking movement in Spain, promoting the vinification of small-batch, terroir-reflective wines in the style of former generations of growers.

BIOGRAPHY: The Vizcarra family's legacy can be traced back to 1780, to a time when the family sold 16 liter demijohns of wine along the border zones of Segovia and Burgos. By 1991, his son Juan Carlos joined his father at the bodega and became the first in his family to make estate-bottled wines from the family vineyards.

THE ADJECTIVES

OVERALL: Dark & Vibrant

AROMAS / FLAVORS: Dark berries, violet and vanilla, along with a smoky oak overtone.

MOUTHFEEL: Bright & Elegant

THE SELLING POINTS

Estate bottled Ribera made exclusively with gravity-fed wine

SUSTAINABILITY: Biodynamic In Practice, Green Practicing, Sustainable In Practice

PAIRINGS: Grilled, braised and roasted red meats, grilled lamb, braised short ribs or a rib roast