

## Victoria Díez-Caballero Reserva 2012

D.O.Ca. Rioja (Rioja Alavesa)  
Bodegas Díez-Caballero  
Spain



### Robert Parker's "226, The Wine Advocate"



**DIEZ-CABALLERO** is a family winery located in ELCIEGO that we inherited from our grandparents. Following the formula of traditional Bordeaux châteaux — relatively rare in Rioja— our wines come exclusively from estate-owned vineyards planted with TEMPRANILLO. Strict pruning and respectful growing practices achieve a perfect blend of the traditional and the modern at the service of fruit and full expression — **ROOTS, SOIL and FAMILY.**

#### Technical

**Specifications :** Vintage: 2012  
Appellation: DOCa Rioja  
Varietal: 100% Tempranillo  
Alcohol: 14%  
pH: 3,70  
TA: 5,3 g/l  
Residual Sugar: 1, 7 g/l

Packaging: Bottle: 75 cl Case: 12 Bottles  
Temperature: 58° - 64° F.

**Production:** The 2012 Reserva is produced with Tempranillo grapes from their own vineyards in the zone known as Media Legua in Elciego on chalk and clay soils at 550 meters altitude. The grapes fermented in cement vats and the wine matured in French oak barrels for 18 months.

#### Tasting Notes: (Luis Gutiérrez The Wine Advocate)

The 2012 Victoria Díez-Caballero is pure Tempranillo from old vines that fermented in cement and was aged in French wood; I found this wine oakier than on other occasions. It is not as exuberant and it opens like the 2010, with the palate also showing plenty of oak-related flavors and it finishes slightly bitter. It might need more time and I might be underestimating it, hence the +, as it could improve. 10,000 bottles.