

Diez-Caballero PELILLO MALO 2022

D.O.Ca. Rioja (Rioja Alavesa)
Bodega Diez-Caballero

Robert Parker WINE ADVOCATE Issue Date, Jan 26, 2024
Jancis Robinson by Tamlyn Currin, August 17, 2024



INFORMATION ON THE WINERY

DIEZ-CABALLERO is a family winery, located in ELCIEGO, inherited from our grand-parents. Our wines are made with TEMPRANILLO grapes, from our own vineyards, in the style of a traditional Bordeaux *châteaux*, relatively rare in Rioja. Rigorous pruning in combination with environmentally-friendly growing practices allow us to achieve a perfect blend of the traditional and the modern, leading to highly expressive wines with great fruit flavours - **ROOTS, SOIL and FAMILY.**

Technical Specifications : agosto

Vintage:	2022
Appellation: D.O.Ca. Rioja (Rioja Alavesa) – Vino de Pueblo	
Varietal:	100% TEMPRANILLO
Alcohol:	14,5%
TA:	4,98 g/l
Residual Sugar:	2,3 g/l

Packaging: Bottle: 75 cl Case: 6 bottles Temperature: 58° - 64° F.

Characteristics of the Vintage:

Parcel Wine, in Elciego. We chose the Pelillo Malo estate (25 years old) for being a hillside altar, shaped like a kidney, surrounded by native vegetation on its surrounding slopes. Grape selection in the vineyard and upon arrival at the winery to extract from it the fullest expression of all the qualities that our grapes contain.

Production:

Indigenous yeasts. Controlled fermentation in 225-liter barrels with daily punch-downs, followed by controlled malolactic fermentation on its fine lees, and then aged for 12 months with batonnage in barrels with topping up every 2 months.

Tasting Notes: Robert Parker WINE ADVOCATE. The 2022 Pelillo Malo is a new village wine from Elciego, from a 25-year-old plot of Tempranillo. It fermented in 225-liter barrels, where it matured for 12 months. It's modern, ripe and a little oaky but with more stuffing than the other wines in the range.

JANCIS ROBINSON By Tamlyn Currin (TC) . Full bottle 1,139 g. From a 25-year-old vineyard called Pelillo Malo shaped like 'a hillside altar' and surrounded by native vegetation. Spontaneous fermentation in 225-litre barrels with daily punchdowns. Controlled maceration on fine lees. Aged 15 months in barrel with regular batonnage and topping up every two months. RS 2.3 g/l, TA 4.98 g/l.

Wild-plum fruit with beautiful expression on the nose and the palate. Gleaming. When I first tasted this wine, the finish was so puckeringly astringent and saliva-decimating that I found it hard to swallow (my own saliva, not the wine) afterwards. But I left the bottle open for 36 hours, followed by another 24 hours, and while the tannins were still cowboy boots, they were allowing the (gorgeous) fruit its fullest expression. If you're drinking it now, decant for at least 24 hours. (TC)



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