

Guzman Aldazabal 2001 Exaltacion



Winery: Heredad Guzman Aldazabal

Region: Rioja D.O.Ca.

Grapes: 95% Tempranillo and 5% Graciano

Winery: Heredad Guzman Aldazabal is a family owned winery that has been in the same family for several generations. The winery is located in the heart of Rioja Alavesa, the highest altitude section of the Rioja D.O.Ca. The winery owns 22 hectares of vineyards, which are farmed in an integrated and ecological manner. No chemicals are used in the vineyards, they are not irrigated and for the control of diseases only copper sulfate and natural sulfur is used. Through this plan, yields are slowly being lowered, year after year with the oldest vineyards already producing very small quantities.

The philosophy of the winery is based fundamentally on an exhaustive control of all the productive phases of the vineyard for a deeper understanding of the grapes. The goal is fruit with small berries, few berries per cluster and few clusters per vine. This assures that the wines will have the noticeable and unique characteristics of Guzman Aldazabal.

Wine: Produced from a selection of the smallest bunches ranging from 200-300 grams each grown in the oldest (80-90 years) vineyards of the estate. Due to the concentration of flavors a short maceration is used for this wine so as to avoid over-extraction. Aged in a combination of French, Russian and American oak.

Reviews:

“A beauty, it boasts a dark ruby/purple color in addition to a rich bouquet of scorched earth, black and red fruits, figs, tobacco, and graphite. Medium to full-bodied, remarkably elegant, and already complex, it should provide immense pleasure over the next 10-15 years.”

93 points *Wine Advocate* issue 159 June '05

“Currant, cola and mocha on the oaky nose. Concentrated, dense and lush, with mineral and gunflint notes and a deep, nutty sweetness. A very large-scaled, layered wine that began a bit heavy, but opened slowly and expanded impressively with aeration, showing deep flavors of chocolate-covered nuts and cherries. Tannins are full and sweet.”

91 points *International Wine Cellar* issue 116 Sept/Oct 04



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