

Guzman Aldazabal Exaltacion

2004



Winery: Heredad Guzman Aldazabal

Region: Rioja D.O.Ca.

Grapes: 95% Tempranillo and 5% Graciano

Winery: Heredad Guzman Adazabal 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 altitdde 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 GUZMÁN ALDAZABAL.

Wine: Produced from a selection of the smallest bunches ranging from 200-300 grams each grown in the oldest vineyards of the estate between 80-90 years old. 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:

“Opaque purple in color, it has a captivating nose of smoke, grilled meat, blueberry, and blackberry liqueur. Thick on the palate and intensely flavored, with gobs of blue and black fruits, this full-bodied wine is harmonious and very promising. Give it 4-6 years in the cellar and enjoy it for 15-20 years thereafter.”

92 points *Wine Advocate* issue 169 February '07

“Deep ruby. Suave, floral-accented raspberry and kirsch on the nose, with a striking array of fresh and dried floral qualities adding complexity. Deep and sweet, offering expansive red fruit flavors and complicating mineral and spice nuances. Has the silky texture of a great pinot and the sweetly floral and herbal qualities of a top Bordeaux. I find this utterly compelling for its finesse and complexity.”

93 points *International Wine Cellar* Online Article, September '07



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