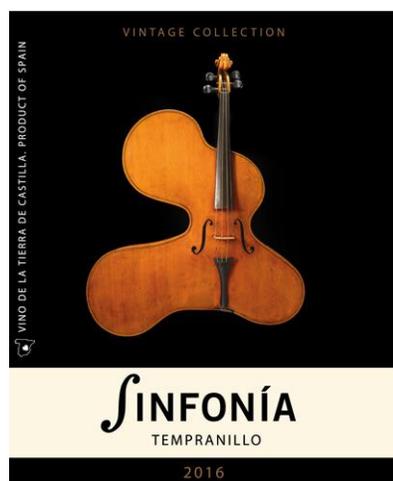


Sinfonia 2016 (Red Wine)



Bodegas Abanico began in the autumn of 2006 when Rafael de Haan and Nuria Altes decided to make their own wine in Celler Batea, Terra Alta. After finding commercial success for their new project they expanded their efforts to include other areas of Spain including Castilla. They realized that they could improve on what was currently being produced by wineries in terms of wine quality and packaging, and create a unique product. Since 2006 Rafael and Nuria have developed numerous brands from all over Spain and continue to search out great wines, regions and projects to add to their range. Today, they are confident that all of their wines represent true quality, regional authenticity, varietal character, as well as great value.

Appellation	Vino de la Tierra de Castilla
Grapes	100% Tempranillo from low-yielding, 40-year-old vines
Altitude / Soil	750 meters / sandy and limey-clay
Farming Methods	Traditional methods
Harvest	Hand harvested fruit
Production	Grapes were fermented in stainless steel tanks with both daily pumpovers and rack-and-return used to create silky tannins
Aging	Aged for 6 months in used French and American oak barrels
UPC / SCC	8-437012 917637 / 2-8-429168-001807

Reviews:

“The 2016 Sinfonía” Bodegas Abanico is yet again a ringing success (I was very impressed with both the 2014 and 2015 versions) and is about as fine a substitute for the great old wines that used to hail from Ribera del Duero in the 1980s as I can think of today. The bouquet jumps from the glass in a classic combination of plums, black cherries, lovely spice tones, a nice touch of meatiness, sandy soil tones, cigar smoke and just a bit of coconutty oak influence in the upper register. On the palate the wine is ripe, full-bodied and impeccably balanced, with a good core of fruit, fine soil signature, ripe, suave tannins, good acids and excellent focus and grip on the complex finish. As I mentioned last year, this wine is crafted from forty-plus year-old tempranillo vines in the hills outside of Madrid, where the elevation gives a nice diurnal temperature swing and keeps the wine light on its feet. The 2016 version again comes in at fourteen percent octane and is perfectly balanced. At under fifteen dollars a bottle here in the US, this is an absolute steal! 2018-2035.”

91 points *View from the Cellar* - Issue #75 – May/June 2018

