

Frederick's

Jesús Madrazo "Selección Rioja" 2018

DETAIL

BLEND	TEMPRANILLO 70%, GRACIANO 13%, MATURANA 17%
VINTAGE	2018
TYPE/SIZE OF BOTTLE	BORDEAUX, 75 Cl.
TOTAL PRODUCTION	3,864 Bottles & 50 Magnums
DO REGION	RIOJA DOCa
ZONE/SUBZONE	RIOJA ALAVESA / LAPUEBLA DE LABARCA
BOTTLING DATE	11 th February 2021
RELEASE DATE	APRIL 2021

ANALYSIS (05 /09 /2019)

ALCOHOL %	14.78%
TOTAL ACIDITY (<i>Tartaric</i>)	5.9 g/Ltr
pH:	3.60
RESIDUAL SUGAR:	1.2 g/l



VINTAGE ASSESSMENT

A very humid year in Rioja Alavesa, especially compared to 2017, with delayed sprouting and ripening but good quality. Thankfully, from the middle of July it was dry; a warm and dry August until the harvest, which started more than 2 weeks later than 2017.

WINEMAKING

Manual selection of the best bunches from 3 plots of old vines, owned by my friend Miguel Angel Muro. These fantastic 35-40 year-old vineyards, called Peña Escorpion and Palomares, are rich in limestone and are located between Lapuebla and Laguardia in Rioja Alavesa. Following crushing and de-stemming, the must is fermented in stainless steel at 28 - 30°C for 7 days and then enjoyed a further 10 more days of maceration. Malolactic Fermentation took place in large 500Ltr oak barrels (70% French, 15% American) and 15% Hungarian second-use 225Ltr barrels for 25 days, followed by 17 months of aging in those same 500L and 225L oak barrels with periodic racking.

WINEMAKERS DESCRIPTION /TASTING NOTE

The blending work here was much harder than in 2017. It took me almost a week to try to get it right! I had to reduce the percentages of Maturana and Graciano compared to the previous vintage because the more I raised them, the more the wine hardened, and the vegetable nuances increased. It is without a doubt a year where the Tempranillo exercises its authority and elegance.

Of my three wines of 2018, it is the most feminine because it combines elegance and power (it will achieve it) due to its aromatic intensity, with a lot of aging potential, sage, thyme, rosemary, peppers, freshness, good acidity, time to age....