

Frederick's

Jesús Madrazo “Selección Rioja” 2019

DETAIL

BLEND	TEMPRANILLO 68%, GRACIANO 28%, MATURANA 4%
VINTAGE	2019
TYPE/SIZE OF BOTTLE	BORDEAUX, 75 Cl.
TOTAL PRODUCTION	4,309 Bottles & 123 Magnums
DO REGION	RIOJA DOCa
ZONE/SUBZONE	RIOJA ALAVESA / LAPUEBLA DE LABARCA
BOTTLING DATE	16 th MARCH 2022
RELEASE DATE	JANUARY 2023

ANALYSIS (05 /03 /2022)

ALCOHOL %	14.76%
TOTAL ACIDITY (<i>Tartaric</i>)	5.91 g/Ltr
pH:	3.60
RESIDUAL SUGAR:	1.53 g/l
SO2 (<i>Free/Total</i>)	26 / 82 ppm



VINTAGE ASSESSMENT (Officially classified as “Very Good”)

2019 was a moderately productive harvest and the grapes arrived with healthy, small and loose bunches with a high polyphenolic content. There was irregular rainfall throughout the growing season, with almost 200 Ltrs /m2 in January (nearly 50% of the annual total!), followed by a very dry February and March. We enjoyed a Spring without major frost incidents, although it was almost freezing on the 6th May! Both June and August were dry and hot, so some good rain in July was welcome. Overall, an excellent harvest!

WINEMAKING

Manual selection of the best bunches from three 40+ year-old vineyards owned by my friend Miguel Angel Muro. Located north of Lapuebla and south of Laguardia in Rioja Alavesa, my “chosen vineyards”, El Vidrio, Los Caños and Sierra Carbon, are mostly limestone soils with some deep alluvial deposits. After crushing and partial destemming, the must was fermented in stainless steel at 28°-30°C for 7 days followed by 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 15 months of aging in those same 500L and 225L oak barrels with periodic racking.

WINEMAKERS DESCRIPTION /TASTING NOTE

Ruby red with a medium-high depth. Intense nose with mineral and balsamic hints, graphite and menthol. A fruity plum character and some floral notes too. It is fresh on the palate with a long acidity that gives tension to the wine, noble tannins yet to soften, and a balanced long, fruity finish. Consumption at its “peak”: 2024 to 2035

It will pair very well with dishes of grilled and roast vegetables and meats, especially suckling pig & lamb, a good Madrid stew, such as Maragato and Montañés or a tasty Asturian Stew. The wine’s spicy character and the freshness of its acidity go well with Asian dishes and spicy cuisines such as Indian or Mexican.

2019 Jesús Madrazo Selección Rioja is one of my best vintages so far! Salud!

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