



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HRH THE PRINCE OF WALES
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INDEPENDENT WINE MERCHANTS

Established 1780

FACT SHEET

La Viña de Andres, Bodegas Benjamin Romeo, 2002 *Exclusive to Corney & Barrow*

Introduction: A serious, intense, complex Rioja from Benjamin Romeo, which is simultaneously fresh and pure.

Background: Ex Artadi winemaker, Benjamin Romeo broke out on his own to produce a very individual style of wine which, he believes, truly reflects his beloved native soil. He has a myriad of vine parcels with which to produce his palette of aromas, dotted around San Vicente de la Sonsierra in the heart of Rioja. He works very closely with his vines, recognising their mood and tending their every whim. Wild herbs grow alongside the gnarled old bush vines adding to the aromatic profile. A strict pruning regime is *de rigueur* here. In addition, Benjamin does an early (pre-harvest) harvest, the results of which are made into a *rosado* and sold off. This buys even more time for the remaining grapes to achieve prime maturity. La Vina de Andres is named after Benjamin's father. It is a single 3.5 hectare plot planted with 100% Tempranillo, bush vines on alluvial soil. The average age of vines here for this vintage was 23 years at the time of harvest. This *terroir*, combined with the relative youth of the vines, could be challenging for fine wine production but Benjamin restricts the vines dramatically so that each vine plant provides around 75cl (one bottle) annually of intensely concentrated, rich wine. In 2002 this was closer to 50cl. 16 months in 100% new French oak, no pressing, Benjamin is very much master of his destiny, preferring to do things his own way rather than allying himself to any established conventions. That said, his viticulture falls within the disciplines of biodynamics and everything in the vineyard is performed in line with lunar cycles.

Vineyard Information:

Location San Vicente de la Sonsierra, Rioja

Climate Continental

Soils Stony limestone & alluvial

Size and Vine Density 3.5 hectares planted at 2,900 vines per hectare

Winemaking Details:

Grape Variety Tempranillo 100%

Fermentation Whole grape fermentation - no pressing makes for partial carbonic maceration

Maturation Aged for 16 months in 100% new French oak

2002 Vintage:

Vintage Specifics In Benjamin's words, 2002 was a difficult year, with intense and extended rains resulting in a protracted maturation period. This he likes, as he sees it as much more of a personal challenge to his skills, both in the vineyard and the cellar. The harvest was, of necessity an equally lengthy process with several passages through the many parcels, picking as and when individual bunches ripened. Rigorous selection was essential and in the end 70% of the crop had been discarded to ensure ultimate quality. Benjamin believes that it is in such testing years that the winemaker really can make his mark and when greatness is achieved, it is then particularly gratifying. With a climate in 2002 which was more Atlantic than Mediterranean in its influence, the wines are much fresher in style but they still have a wonderful intensity and sweetness – very fine indeed.

Tasting note

Very dark, jet-shot ruby in colour, there is a profusion of black cherries and dark chocolate on both the nose and palate here, with a heady dash of spice. There is also a refined mineral layer, which complements the fruit and makes for very precise elegant finish. A lightness of touch, great freshness and purity shine through. Drinking well now, it will continue to develop well over the next 5 years. **February 2009**

SUMMARY:

Alcohol	14%
Closure	Cork
Vegetarian status	Vegan
Organic & Biodynamic	Organic and Biodynamic – no certification