



URBINA SELECCIÓN 2000 | VINTAGE RIOJA



VINTAGE: 2000

PRODUCER: Bodegas Pedro Benito Urbina

LOCATION: Cuzcurrita, La Rioja

APPELLATION: D.O.C. Rioja Alta

VARIETALS: 100% Tempranillo

AGEING: 12 months in oak plus 15+ years in stainless steel before bottling.

ALCOHOL: 14%

TASTING NOTES:

The 2000 Selección was produced from organically grown fruit from 50+-year-old vines. It is dark ruby-colored with an earthy nose that also reveals crushed rock, spice box, and black cherry. Made in a traditional style, it is graceful on the palate with silky red fruits, lively acidity, excellent balance, and a pure finish. Very versatile with food. Ideal with medium-flavored grilled meats and pasta dishes.

ANNUAL PRODUCTION: 50,000 btls.

SRP: \$35 | 92 Pts. Vinous

BODEGAS URBINA

Founded in 1870, Bodegas Urbina stands out in Rioja for their dedication to the traditional style of Rioja and their unmatched expertise in ageing techniques. Their large cellar allows them to hold on to wines until they are ready for drinking. Their perfection of ageing techniques lets them put this large cellaring capacity to use. When released, their wines show all the benefits and complexity of quality oak ageing while still showing off vibrant red fruit of much younger wines. Today, Bodegas Urbina has 70 estate-owned hectares in the prestigious Rioja Alta appellation and is run by 4th-generation winemakers and brothers Angel, Pedro and Santiago.

ABOUT RIOJA ALTA

Rioja Alta is the westernmost of the 3 Rioja sub-regions. The climate is largely similar to that of Rioja Alavesa to the north and the vineyards here are located at higher altitudes than in Rioja Baja to the southeast, assisting in the accumulation of acidity, color and moderate alcohol levels. The soil has a healthy mix of clay, iron and alluvial components, giving it a redder color than its northern neighbor's sandy white soils. When compared with Rioja Alavesa, these wines tend to be lighter in body and lower in acid, with the emphasis on elegance.