

Bodegas Darien

Darien Selección



WINE:	Darien Selección
TYPE:	Red Wine
DENOMINATION:	Rioja DOC
VINTAGE:	2001
GRAPE VARIETY:	Tempranillo (88%) Garnacha (8%) Mazuelo (4%)
COUNTRY:	Spain

Vinification: Each grape variety was vinified separately and blended prior to aging. The grapes were macerated for two days at cool temperatures before fermentation, which took place over a seven day period at controlled temperatures. Post-fermentation maceration occurred over a period of 21 days at an average temperature of 22°C. Delayed malolactic fermentation helped to improve and fix the color and fruit aromas in the wine. The Selección was aged in new French oak casks for nine months. The wine was not filtered prior to bottling.

Press: Wine Spectator, June 2006 (2001 vintage), 90 points: “Generous and structured, this red marries alluring notes of smoke and spice with a core of ripe plum fruit, buttressed by muscular tannins. A lively freshness brings you back for another sip.

Wine & Spirits, June 2004 (2000 vintage), 90 points: “*There’s a winey raspberry scent here, just this side of Portiness, that is a fair predictor of what’s to come: appealing sweet cherry fruit, ripe and rich, bolstered by a modicum of oak and lifted by just enough acidity to give it form. Sure, it’s international in style, but it’s a luscious, juicy pleasure*”



Tasting Notes: Hints of brett and cowhide give this Tempranillo-led blend a more rustic outlook, but the palate is pure and fruity as it emphasizes expressive berry flavors.



This information provided courtesy of Signature Imports.
[Click here to visit our site for more info about this and other great wines.](#)