

# SPIEGEL & PEACH

EST 2020



## Rico Nuevo

### **History of Domaine:**

The Rico Nuevo project started in 2018 but the family have been making wine in the village for five generations. Catalino Rico Nuevo was the great grandfather of 'Juanan' who heads up the winery now. The Martin family own a chain of pastry shops in Madrid called Manacor; Juanan was trained as a chef but has developed a passion for the wines of the region. The old Garnacha vines have been passed down from generation to generation, all around the village of Burgohondo on the North side of the Gredos mountains.

### **Vineyard holdings in hectares:**

12ha - average age 77 years old, some over 120 years old and pre-phylloxera

### **Organic/biodynamic certified or principles?**

Organic cultivation

### **How many wines produced in total? How many bottles produced?**

6 wines, 25,000 bottles in their first vintage

### **Description of soils/climate:**

Granite soils and high altitudes mark the region. Cebreros DOP is new and covers the specific area whereas before it was only covered by broad regional DOs. Average annual temperature is cool - between 10 and 12.5C. Rainfall between 400-600mm. Average altitude of the Rico Nuevo vineyards is 950m, ranging from 850-1200, all in different locations and orientations which makes it possible to create a range of styles from the singular Garnacha grape - made in the Burgundian model of village, single vineyard and single parcel bottlings.

### **Brief description of viticulture practices:**

Lots of old bush vines, many on steep slopes. Hand harvesting, organic cultivation.

## **Wines**

### **Destemming? Skin contact? Pressing method?**

Some whole bunch used in red cuvees.

**Fermentation vessel? Natural yeasts used?**

Natural yeasts used.

**Describe maturation vessels used. How long?**

Various - Albillo for 5 months in ancient cay tinja (amphora); Garnacha in stainless; Barrera de Sol large second use oak barrels for 6 months and then 8 months in plastic 'flextank' eggs; Jiron de Niebla ⅓ in large old barrels for 3 months then 8 months in 'flextank' eggs, the rest in stainless; Quebra 14 months in large second fill French oak barrels.

**Fining? Filtration? (vegan?)**

Not fined or filtered. Vegan friendly.

**Tasting notes (S&P):**

**Coupage 2019** - A Garnacha/Tempranillo blend, and a 'village level' wine. Medium bodied with earthy, sweet cherry and boysenberry fruit, a hint of violet and cinnamon spice. A savoury, dried herb edge that speaks of the wild terrain.

**Garnacha 2019** - High toned, made in a youthful unoaked style. Bright cherry, plum, soya and five spice. Bright acidity and quite a solid grip. A lovely example of the elegant mineral wines made here even at the lower level.

**Albillo Real 2019** - A local grape with naturally lower acidity, this is unfined/unfiltered and left a bit cloudy. Apricot and floral notes with a savoury edge - mouthfilling and mineral. Quite delicate and unique.

**Barrera de Sol 2019** - Southeast facing vineyards on sandy soil; deep nose, clean and precise. Powerful but restrained fruit - silky tannins, cigar box spice, rosemary and thyme. Obviously ripe but lovely balance

**Jiron de Niebla 2018** - The north facing vineyard sites - shady with sandy soils. More restrained; high toned with a savoury and orange peel and wild strawberry nose. Taut and polished with an exciting tension and mineral finesse; beautiful clarity with a touch of smoke on the finish.

**Quebra 2018** - Single parcel of 60 year old vines at 1200m altitude. Spicy oak evident on nose; lots of structure and a lovely perfume. Asian spices, fig, red fruits, floral notes. Taut and serious and still very youthful.