

2013 Hermanos Pecina Señorío de P. Peciña Cosecha

The pure Viura 2013 Señorío de P. Peciña comes from old vines on chalk and clay soils. The nose shows some aromas of hay and straw, flowers and yellow plums. The palate is light and refreshing but not banal, quite the opposite, as it reveals much more complexity than what you see in the nose at this tender age. You can drink it now, ideally with food, but it should grow in bottle. Quite remarkable for a young white. Very good value. 10,000 bottles produced.

The Peciña family offers ultra-traditional Rioja at very good prices. The wines have their ups and downs, but there is a feeling of general improvement and more consistency. All the wines tasted are highly recommended.

Importer(s):

- Luis Gutierrez (April, 2015)

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2006 Hermanos Pecina Señorío de P. Peciña Vendimia Seleccionada

The 2006 Señorío de P. Peciña Vendimia Seleccionada was harvested quite early, I remember it was a very warm summer, and like their reds is mainly Tempranillo with a mere 5% made up of Graciano and Garnacha. This is a selection from older vineyards in clay and chalk soils, fermented with indigenous yeasts and matured in well-seasoned American oak barrels with rackings every six months. The wine is slowly fine-tuned and aged in an oxidative way that gives it the unmistakable, traditional Rioja nose of leather, tea leaves, cherries and spices. The palate is really polished, but didn't seem to have the depth of the 2007 Reserva. All in all, a very good Rioja Gran Reserva that won't require a second mortgage. As the good examples in the category, this should be quite long-lived. 15,000 bottles produced.

The Peciña family offers ultra-trad...

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2007 Hermanos Pecina Señorío de P. Peciña Reserva

The 2007 Señorío de P. Peciña Reserva is mostly Tempranillo with a pinch of Graciano and Garnacha from chalky soils that fermented with indigenous yeasts and matured in used American oak barrels for three years in the most traditional way. The wine has an evolved color and a tertiary nose showing signs of bottle-aging, and good complexity as the aromas of American oak evolve and develop more nuances and complexity in a textbook Rioja way. At the same time the palate is really complete and balanced with good weight of fruit and superb acidity that should allow it to evolve in bottle for quite a long time. Classicism and affordability all at once. 30,000 bottles produced.

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2010 Hermanos Pecina Señorío de P. Peciña Crianza

The 2010 Señorío de P. Peciña Crianza is a Tempranillo with a dash of Graciano and Garnacha aged in oak barrels for two years, which is way beyond the requirements to get the official Crianza category. It has a strong note of licorice with nuances of Chinese ink and leather over a core of spices and distant cherries. The palate feels quite polished, with almost unnoticeable tannins, good acidity and overall balance. It is very drinkable and appropriate for food. 100,000 bottles.

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2009 Hermanos Pecina Chobeo de Pecina

Looking at the label of the 2009 Chobeo de Peciña one has to guess this is the take at modern Rioja from this ultra-traditional producer, in a way that does not quite fit the mold. This is pure Tempranillo with aromas of toasted sesame seeds, perhaps the effect of nine months in new (that's the unusual part) American oak barrels. the palate is medium-bodied with more fruit flavors than the rest of the siblings, less developed but at the same time with less nuances, more simple. Some might like this style. 15,000 bottles produced.

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