

Rioja 2015

Special Report

BY TIM ATKIN MW



91 points, White “Chobeco de Peciña” 2011

There are still some bottles of this saline, yeasty, grapefruity white on the market, partly because no wine was made in 2012 and 2013. There’s a briney, Flor Sherry-like note to this that’s rather appealing. 2015-17

90 points, White “Chobeco de Peciña” 2014

Yeasty, fresh and appealing, this is a pure Viura from the winery’s own vineyards in and around San Vicente. Aromatic, toasty and well made, with smoky notes from the American barrels and Viura’s pithy acidity. 2015-17

94 points, Red “Chobeco de Peciña” 2009

This pure Tempranillo only spends nine months in wood (hence its generic status), but is priced above the winery’s Gran Reserva. Floral and fine, with some spice from partial whole bunch fermentation, this shows the filigree tannins that are the hallmark of winemaker Alberto Ortíz’s style. 2015-22

95 points, Red “Gran Chobeco de Peciña” 2008

The most “modern” wine at Hermanos Peciña (it sees 100% new oak, but doesn’t show it), this is a semi carbonic maceration style, with lovely focus and minerality, flavours of black plum and pomegranate and textured, beautifully managed tannins. 2015-26

87 points, White “Señorío de P. Peciña” Cosecha 2014

87 points, Red “Señorío de P. Peciña” Cosecha 2013

90 points, Red “Señorío de P. Peciña” Crianza 2011

At the lighter end of the spectrum as far as Rioja is concerned, both in terms of oaking and alcohol level, this blend of Tempranillo with 5% Garnacha and Graciano is a classic, elegant, subtly oaked red with wild strawberry and balsamic notes. 2015-18

93 points, Red “Señorío de P. Peciña” Reserva 2009

Released after three years in barrel, Pedro Peciña’s Reserva is floral, stylish and refined with freshness and balance. There’s plenty of concentration here, but it’s sinewy rather than muscular or broad-shouldered, and underpinned by acidity. Deliciously drinkable. 2015-20

95 points, Red “Señorío de P. Peciña” Vendimia Seleccionada 1997

Another stunning Gran Reserva from this under-appreciated winery, whose reds should be every bit as famous as those produced in more famous bodegas in Haro. Savoury, umamirich, forest floor flavours with hints of leather and wild mushroom and delicate fruit. 2015-19

94 points, Red “Señorío de P. Peciña” Vendimia Seleccionada 2006

Only produced in the best years, such as 2001, 2006, 2007 and 2010, this a traditional style that will delight people who appreciate balance, freshness and poise in their Riojas. Savoury and sweet, with floral, balsamic notes and succulent red fruit. An under-rated producer. 2015-20

96 points, Red “Señorío de P. Peciña” Gran Reserva 1998

In case you doubted that the wines from this bodega, which are all about lightness of touch, could age, taste this scented, delightfully mature Gran Reserva, assuming you can track down a bottle. Pale and refined, with haunting perfume, leafy tannins, limestone freshness and a core of sweet, balsamic fruit. 2015-18

95 points, Red “Señorío de P. Peciña” Gran Reserva 2003

Given the heat of the 2003 vintage, this wine is remarkably fresh and well balanced, like all of the mature reds from Hermanos Peciña. Leafy and sweet with game and tobacco notes, subtle oak, restrained alcohol and lingering acidity. An amazing bargain. 2015-20