

# ORUBE

SELECCIÓN DE FAMILIA 2017



**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA



## **ORIGIN**

Orube Alta Expresión is now Orube Selección de Familia. With the release of the new 2017 vintage, we have restyled our flagship label to reflect new times and celebrate family, the one that we belong to and build day in and day out: the Ferrer Miranda family.

The history of this wine begins at our “Los Molinos” estate vineyard. The property sits on the leeward side of the Sierra de Cantabria mountains at an elevation of 650 metres near the village of Laguardia, in the renowned Rioja Alavesa subzone. After careful work in our high altitude vineyard and a painstaking winemaking process, we age the wine in new French oak barrels for 24 months, where it grows into a faithful representation of its unique birthplace.

## **WINEMAKING**

Orube Family Selection 2017 is produced from Tempranillo grapes grown in our vineyard in the lee of the Sierra Cantabrica at an altitude of 650 metres. This vineyard was largely spared the spring frost, creating a natural selection process which restricted yields and optimised the ripening of the fruit.

Very concentrated grapes, small in size, cosseted throughout the year to finish with a perfect ripeness, which would deliver the fruit characteristics so characteristic of Orube. Hand harvested into small plastic boxes on 26 September, selecting only the best bunches in the vineyard, followed by a further selection at the bodega, and fermented in small tanks to optimise the maceration and fruit extraction to create the structure appropriate to this wine. Malolactic fermentation was done in second year, 225 litre French oak barrels, followed by a total ageing period of 24 months in new French oak barrels of different toast levels.

A total of 8,500 bottles completed their bottle ageing process in the cellars to complete a process which delivered the elegance and complexity which we expect from Orube.

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## TASTING NOTE

Intense red in colour with flashes of garnet. Medium to high colour concentration, delivered by grapes which have fully matured on the vine, and a highly extractive winemaking process.

Intense, complex and elegant in aroma. Initially in the glass black fruits and vanilla dominate, but once the wine is swirled, the palate of flavours diversifies into caramel, cocoa, ground coffee, smokey notes and liquorice.

On the palate, it is rounded and full. The finish is replete with intense notes of noble oak. There is a certain sensation of sweetness from the high alcohol level. Medium to long in intensity of finish.

## ANALYSIS

100% Tempranillo

Alcohol: 14,5% vol.

Total acidity: 5 g/l – expressed in tartaric

## FOOD PAIRINGS

Orube AE 2017 is a powerful wine which needs to be matched with spicy foods, or intensely flavoured foods such as red meats or aged cheeses.

## OPTIMUM STORAGE CONDITIONS

In a cool place at a constant temperature of between 14 and 17 °C protected from direct light and vibrations.

Ageing potential: at least 5 years

Serving temperature: at room temperature between 16 and 18 °C. Decanting recommended.

## AWARDS

### Orube Autor 2016

- Silver Medal. IWSC. International Wine and Spirit Competition. 2018. Reino Unido

- Big Gold. CINVE 2018. España

- Guía Peñín 2020: 92 puntos. España

### Orube Autor 2011

- Big Gold. CINVE 2015. España

### Orube Autor 2010

- Gold. Tempranillos al mundo. 2014. España

- Silver. Bacchus 2014. España

- Gold. Concurso Mundial de Bruselas. 2013. Bélgica

### Orube Autor 2009

- Gold. Mundus Vini. 2012. Alemania

- Silver. Bacchus-X Concurso Internacional de Vinos. España