



Cosme Palacio

1894 Red



At the foot of Laguardia, between the Sierra de Cantabria mountain range and the sinuous course of the river Ebro, Bodegas Cosme Palacio has kept its pioneering spirit alive since 1894, when Cosme Palacio founded the second oldest winery in the Rioja Alavesa.

Origin	D.O. Ca. Rioja	Visual
Type and vintage	Barrel-aged red. 2020	
Grape Variety	100% Tempranillo	
Serving temperature	16-18 °C aprox.	
Vineyards	Very old vines of 70 to 85 years of age with very low yields (3,000kg/ha.) are located at an altitude of more than 600 meters. In parcels around Laguardia.	
Production process	Alcoholic fermentation carried out in 1,800-liter tanks with two daily pumping-overs to extract colour. Maceration: At least 28 days to fully extract all the colour and aromas. Gentle pressing in a wooden vertical press. Malolactic fermentation: Takes place in medium-toast 500-liter French oak barrels.	
Ageing	15 months aging in 500-liter French oak barrels in their 1st, 2nd, and 3rd year, from the very best cooperages in France.	Nose
Food Pairings	Red meats, large game, and roasts.	A very aromatic nose, of great intensity and purity as a whole, formed by fruity notes, with a predominance of fresh red berries and light floral notes in the background. The barrel adds a mixture of different aromas to the nose such as cinnamon, vanilla, patisserie, pipe tobacco, and mineral highlights.
Production	Limited production of 2921 bottles.	Palate
		The wine shows itself to be powerful, robust, and with muscle, enveloping the palate with flavour and texture. A marked vinous character, with well-balanced acidity. A harmonious finish, flavourful, and with great persistence of flavour.



Alcohol

14,5

PH

3,66

Acidez

5,5 g/l

Azúcar residual

0,25



2015: 95 Tim Atkin

2016: 95 Guía Peñín

2018: 93 Tim Atkin

2020: 95 James Suckling