



EL VINO PRODIGO S.L.

El mejor tributo es hacer realidad un sueño

EL VINO PRÓDIGO SL arises from the illusion of Peter and Mary to fulfill a dream, to create a small "factory sensory pleasures", in which, starting virtually from scratch and with the help and love of good friends intend to put available to lovers of good taste small sensory pleasures such as wine.

Grapes

To enjoy a good wine from Rioja is always necessary to start from the basis of vineyards which will give us something traditional and unique, as are those in the far west of La Rioja, also called La Rioja Alta, therefore took a few years selecting certain plots to make a small grape production, but chosen carefully to get the essence of a Rioja up to the big occasion.

The development

Starting from zero is complicated and on the assistance of friends is needed, so to start the project we have the facilities of a charming winery that have been refined to the top something that started as a whim, and ultimately will to give way to please those wine lovers who want to try a Rioja with a different, unique style and very limited production



EL VINO PRÓDIGO S.L.

Logroño · La Rioja · España

+34 696 097 836

pecinagil@elvinoprodigo.com

www.elvinoprodigo.com





 100% TEMPRANILLO

La viña de **LA MERCE**

CRianza

La Viña de la Merce is the best tribute that can be done to someone who is gone, but always inspiring, and represents so much in just a few vague memories, so this wine is the dream fulfilled as a tribute to Peter's mom "Merce"

The best tribute is a dream come true

It comes from vineyards at an altitude of 500 meters, more than 40 years in the Rioja Alta.

Stemmed grapes and crushed, then fermented for 16 days in stainless steel tanks with controlled temperature between 24 - 26 degrees and a 2- day maceration.

Malolactic fermentation in stainless steel.

A view is seen to be a wine with a high middle layer, intense cherry red shades with orange edging ever so slightly, as it has been 14 months in cask.

The nose is reminiscent of fresh fruit, lightly toasted wood not saturated in the nose, and a hint of balsamic elegant. Predominant fruit on wood, without being too intense, denotes equilibrium.

The palate is nice, round and silky tannins has well polished as the time in pre-market bottle makes all the nuances are properly assembled.

Some minerality characteristic of the area makes this wine very easy to drink, and leaves a very pleasant aftertaste that invites us to continue to enjoy the bottle.

By its structure it can be said that maintains the classic style of Rioja but with a touch of modernity

It is advised to consume 15-17 degrees and do not need decanting, although it is advisable to see the aromatic evolution since uncork the bottle until it takes a while in the glass.

