OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Inés





Juan Carlos Vizcarra, known for his intensity and ambition, was the first in his family to produce estate-bottled wine in northern DO Ribera del Duero, starting in 1991. His family has grown grapes in the region for over four generations. As a boy, Juan Carlos noticed that prestigious estates like Vega Sicilia and Pesquera would source fruit from his family's vineyards during poor vintages, highlighting the exceptional quality of their terroir. Motivated by this, he began crafting wines to express this unique heritage.

Juan Carlos and his wife have two daughters, Celia and Inés. The flagship wines of the Vizcarra estate, named after his daughters, are produced in limited quantities of 2,100 bottles annually. These wines come from a single, steeply sloped vineyard with some of the oldest vines on the estate. At Bodegas Vizcarra, all wines, including Inés, are made using gravity-fed winemaking to preserve the freshness and elegance inherent to the limestone-rich vineyards in northern Burgos. Juan Carlos's meticulous approach ensures that these wines are meant for aging, capable of improving for at least 20 years in the bottle.

WHAT MAKES THIS WINE UNIQUE?: Inés is a limited-production wine of 2000 bottles, made only in the very best vintages from two of the oldest parcels on the estate. Named for Juan Carlos' youngest daughter, Inés features a dollop of old-vine Merlot and Albillo in the blend, which gives it a bright, silky character and bolsters its elegance.

RATING HISTORY: 2023 94+WA; 2022 95VM, 95D, 93TA; 2021 93WA; 2020 95WE, 93TA, 93JS; 2019 96WE, 92WA; 2018 95WE, 93TA; 2016 96WA

GRAPE: 90% Tinto Fino (Tempranillo), 7% Merlot, 3% Albillo Mayor. Vines planted from 1950 - 1995. Tended in clay, limestone and gravel soil from 820 - 840 m (2,690 - 2,755ft) elevation

PAIRING SUGGESTIONS: This rich, silky red is a perfect match for grilled lamb and other big flavors (like the famed lechazo, or suckling lamb, of Ribera), as well as mushrooms and earthy vegetable dishes.

VINIFICATION AND AGING: After careful bunch selection from the vineyard's best vines, the best berries are selected for this wine. Then they go into 400L open-top barrels (50%) and concrete tanks (50%) for maceration and also, for alcoholic and malolactic fermentation. The skins mix with the unfermented juice for 4-5 days using dry ice. Inés is aged for 18 months in 95% French and 5% American oak barrels with the last 2 month in foudre. During this period, the wine is racked only once and then bottled without any filtration.

LOCATION, SOIL, CLIMATE: Vineyards are located in the town of Mambrilla de Castrejón, Ribera del Duero DO, at 849 meters (2,785 ft.) elevation. The topsoil is composed of clay and limestone and the subsoil is gravel. To offset an undesirably high rate of vegetative growth, Juan Carlos reduces yields by thinning grape clusters from 20 to 8 per vine and by allowing other wild herbs to flourish around the vines. This helps maximize the intensity and concentration of the grapes. From its higher altitude, Ribera del Duero's northern central area has a cooler climate than either Toro or Rueda. An extreme Continental climate, with cool nights and hot days with moderately low rainfall, provides a longer ripening period, and results in wines with greater complexity and more expressive, intense aromas.

TASTING NOTES Glass-staining ruby. Highly expressive, mineral-accented cherry and blackberry aromas are complicated by suave floral, vanilla and Asian spice nuances. Sappy, sweet and broad on entry, then more taut in the middle, offering densely packed black and blue fruit flavors that slowly become spicier and more energetic as the wine opens up. Shows a sweet fruitcake quality on the extremely persistent, oak-spiced finish, which is framed by fine-grained, harmonious tannins.-- Josh Raynolds.

ALCOHOL CONTENT: 14.5%

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