



PRODIGUS

VENIT

 100% TEMPRANILLO

Prodigus Venit is a tribute to all of those who have given me a hand and believed in the value of my vision. With a very limited production of only 320 cases from high quality 80+ year tempranillo vineyards at 550 meters in San Vicente de la Sonsierra, elaborated using traditional agriculture and high quality vineyard sites.

Fermented in concrete open vats or in Spanish “lagos”, there is a prolonged maceration, the stabilizing in concrete tanks preventing manipulation of modern wine-making in the evolution of the development. They are then left for nine months in new barrels (a mix of the highest quality of both French and American Oak), giving this wine elegant aromas, structure and colour and makes this a sincere tribute to wine lovers seeking traditional essence from a distinct viticultural site such as that of Sonsierra Rioja.



“...y en el hatillo llevaba todos sus sueños”

Pedro P.