

# San Julian Tinto

Rioja DOCa, Spain

Tempranillo 77% | Graciano 14% | Viura 7% | Garnacha 2% | 14.5%

One you must try before you die. A 96-point wine with wicked complexity and endless finish.

## producer

There are few better winemaker stories than that of Phinca Hapa's Melanie Hickman and her American bulldog Hapa'. Originally from Hawaii, Melanie alongside husband James came to Rioja to find and make something special and have they ever succeeded! Check the amazing full story out at [strugglingvines.com](http://strugglingvines.com)

## production

Just 1ha of 100+ year old bush vines built on steep slopes goes in to making 960 bottles per year of 'SanJulian'. The vineyard is biodynamically farmed, using horses for the heavy duty activities. Following near pedantic levels of crop triage, the grapes are fermented in open top barrels with 40% stems included. The wine is crushed by foot and is wild fermented. Ageing takes place for 1 year in 225 French Oak barrels.

## tasting notes

A casual 96-point wine! It is detailed, floral and elegant, with a fresh palate, very fine tannins and graphite-y edge. It's perfumed yet serious, like having a Burgundian nose and a Bordelaise palate. This will cellar for a ridiculous amount of time but is equally enjoyable now for it's elegant power and uniqueness.

## ecological credentials

Vegan|Organic|Biodynamic



**moreno** 1968

extra:ordinary wines