

ANSA 2016

BODEGA 202

Wine: Ansa
Winery: Bodega 202
Variety: 100% tempranillo
Appellation of Origin: DOCa Rioja
Type of Wine: Signature Wine
Ageing in oak barril: 12 months
Bottled in: February 2018
Alcohol: 14%



**Wines
of the
Year** Tim
Atkin ^{MW}
**Rioja 2020
Special Report**

Ansa, "the most beloved" in Gaelic, reflects the targeted wines of Bodega 202. Ansa expresses the voice of the oldest vineyards (some centenary) located in Elvillar and Lanciego, in Eastern Rioja Alavesa.

Complex bouquet, delicacy in the expression, balance and elegance characterize this wine, aimed to provide pleasure to the senses.

The vineyard

Small plots of very old vines (from 70 to 100 years old) in the highest areas of Elvillar and Lanciego. Sustainably managed vineyards.

Harvest and winemaking

Manual harvest in 12 Kg cases. Manual grape selection in the vineyard and in the winery. Minimal intervention to express the voice and personality of each terroir, powering this expression in the winery by winemaking and ageing each vineyard independently.

Aged for 12 months in 100% new French oak. Bottled in February 2018.

Tasting notes

Nose: Intense and elegant fruit expression, highlighting the fresh red fruit (raspberry, redcurrant), dark plums, mature black berries, flowers (violets) and a mineral personality.

Palate: Complex bouquet, defined by bushes (Thyme and Rosemary), spices and a fresh balsamic character (mint, pine, liquorice), with mocha to close.

Unfiltered wine, in order to preserve the purest expression of the terroir. Natural precipitates may appear.

Natural cork from sustainable managed forests ("dehesas") with FSC Certification.

