OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

JC Vizcarra



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, he noticed that prestigious estates like Vega Sicilia and Pesquera sourced fruit from his family's vineyards during poor vintages, highlighting their exceptional quality. Motivated by this, Juan Carlos began crafting wines to express their unique terroir and heritage.

At Bodegas Vizcarra, the flagship JC Vizcarra is produced using gravity-fed winemaking to preserve the freshness and elegance of the limestone-rich vineyards in northern Burgos. Juan Carlos's meticulous approach ensures that every facet of the winemaking process, from vineyard to bottle, receives painstaking attention. Farming 10 parcels by hand without chemicals, he captures the elegance and freshness intrinsic to this special land.

JC Vizcarra is crafted to age, improving over a decade or more in the bottle. Avoiding over-extraction and heavy oak, Juan Carlos lets the natural power of Tinto Fino (Tempranillo) shine through, resulting in a wine that embodies the finesse and power characteristic of Ribera del Duero.

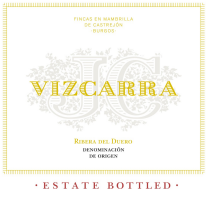
WHAT MAKES THIS WINE UNIQUE?: Estate bottled Ribera made exclusively with gravity-fed winemaking for a more finesse-driven profile. Bright and elegant with restraint in its natural power and impeccable balance, JC is a vin de garde in the classic Ribera vein.



RATING HISTORY: 2023 91WA; 2022 92VM, 91WA; 2021 91WA; 2020 93WE; 2018 92 WA; 2016 92WA; 2015 92VM, 90W&S, 90WS; 2014 90 VFTC, 92VM

GRAPE: 100% Tinto Fino (Tempranillo). Vines planted in 1980. Tended in limestone and clay soil at 849 m (2,875 ft) elevation

PAIRING SUGGESTIONS: The dark fruit and savory, herbal notes in JC Vizcarra are a natural pair with grilled, braised and roasted red meats. For a classic Ribera pair, try it with grilled leg of lamb... but braised short ribs or a rib roast would all make beautiful companions for JC Vizcarra.



VINIFICATION AND AGING: Gravity is a critical component in Juan Carlos's winemaking. The philosophy is always to be gentle in extracting. Fermentation takes place in stainless steel and malolactic fermentation takes place in barrel. The wine is aged for fifteen months in French and American oak barrels, 50% neutral and 50% two years old.

LOCATION, SOIL, CLIMATE: The vineyards are located in the town of Mambrilla, at 849 meters (2,785 ft.) elevation. They lie within the northern central area of the Ribera del Duero DO (Zone 2), in the province of Burgos in Castilla y León. The vineyard's topsoil is composed of clay and limestone and the subsoil is gravel. The area's climate has an average temperature from April-October of 60.5F and the average annual rainfall is 18.9 inches. 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. Harvest usually begins the first week of October and ends by mid-month.

TASTING NOTES Opaque ruby. An exotically perfumed bouquet evokes ripe dark berries, violet and vanilla, along with a smoky oak overtone. Sweet, seamless and expansive in the mouth, offering intense black and blue fruit flavors complemented by mocha and mineral flourishes. Supple tannins shape the smoky finish, which hangs on with impressive, dark-fruit-driven tenacity.-- Josh Raynolds.

ALCOHOL CONTENT: 14.5%

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