

## GRAN BOHEDAL RESERVA



<b>Variety</b>	Tempranillo 100%
<b>Location</b>	Rioja Alta
<b>Age of vine</b>	From 40 to 90 years
<b>Soil</b>	Marl
<b>Method</b>	<p>Manuel harvest and strict selection process is followed by destemming, light crushing and a 7 day maceration. Fermentation then takes place at 28°C for 12 days.</p> <p>The wine is then aged for 12 months in 225L medium toast French and American oak. Racking is performed every six months. A further 24 months is then spent in bottle.</p> <p>Natural Cork</p> <p>Bordelese Bottle.</p>

**Alcohol content:** 14.50 %

**Presentations** Cardboard Box; 6 and 12 bottles

**Tasting Notes:** Intense deep ruby in colour developing garnet hues with age.

Intense black and red fruit on the nose with pronounced spice, leather and vanilla characters.

Offers great complexity on the pallet as fruit blends well with tertiary flavors such as nutmeg, clove, tobacco and leather. Soft tannins, ripe fruit and a lasting finish

### Recommended Dishes:

A delicious wine to accompany red meats, stews and casseroles.

**Serving Temperature** 17° C

### Prizes and Honourable Mentions

Silver Medal Internatinal Wine Challenge Catavinum 2015

93 puntos en SEVI 2014



