



**CASTILLO DE MENDOZA**  
bodegas y viñedos

# CASTILLO DE MENDOZA

## Gran Reserva 2018

### General information:

Wine type: Red. Gran Reserva  
Appellation of origin: D.O.Ca. Rioja  
Grape variety: 100% Tempranillo  
Farming: Conventional agriculture  
Soil: calcareous marls  
Harvest: Handpick. October 4th 2018  
First vintage: 2001  
N° of bottles produced: 800  
Bottle size: 0,75cl  
Alcohol: 14.75%

This wine is poetry in a bottle,  
its verses speak of  
the delicate bunches that gave it life,  
of the nectar they became  
and of the care and pampering we  
have given it  
over all these years,  
watching it grow and become great,  
special and unique.  
Today it comes to you to delight you  
and make you live unforgettable  
moments.

Our Gran Reserva is the result of our best Tempranillo grapes from our oldest vineyards, destemmed by hand.

The grapes are transported to the winery in small boxes to be selected first by clusters and then berry by berry.

The malolactic fermentation takes place in new French oak barrels in which the wine remains on its lees and matures for 36 months.

Finally stay minimum 4 years in bottle before going to market.

### Tasting notes

Colour: Deep cherry red colour with high layer.

Aroma: Very intense in the nose with grape variety aromas of red fruits as raspberry and blueberry and strawberry joined by floral and floral notes of violets. All of them well integrated with the aromas from a fine aging in French oak barrels with hints of caramel, chocolat and spices.

Taste: Full bodied in the mouth with a remarkable fine sweet tannins.

### Recommendations:

Conservation: Cool and dry place. Avoid sunlight

Perfect drinking temperature: 16 °C

Pairing: Perfect to accompany tables of Iberian sausages, red meats, game meats, spicy dishes and cured cheeses.