



CASTILLO DE MENDOZA
bodegas y viñedos

EVENTO

Reserva Especial 2019

It is the result of the best Tempranillo grapes 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 30 months.

Finally stay for 18 months minimum in bottle before going to market.

Tasting notes

Colour: Deep cherry red colour with ruby and violet shades.

Aroma: Very intense in the nose with grape variety aromas of red fruits as raspberry and blueberry, joined by floral and fruity notes of strawberries and violets. All of them well integrated with the aromas from a fine aging in French oak barrels with hints of coconut, cream, coffee, vanilla and black pepper.

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

General information:

Wine type: Red. Reserva
Appellation of origin: D.O.Ca. Rioja
Grape variety: 100% Tempranillo
Farming: Conventional agriculture
Soil: calcareous marls
Harvest: Handpick. Second week of October 2018
First vintage: 2001
N° of bottles produced: 1.600
Bottle size: 0,75cl
Alcohol: 14.75%

Recommendations:

Conservation: Cool and dry place. Avoid sunlight
Perfect dinking temperature: 16 °C
Pairing: Perfect to accompany tables of Iberian sausages, red meats, game meats, spicy