Rondan Reserva 1904

Rondan Reserva takes its name from one of our own vineyards, which date back to 1904.

Limited Edition:

5.542 bottles

THE MAKING OF THE WINE

This wine is only produced in exceptional years, in fact, we have only made this once before. The grapes which go to make this wine are painstakingly selected by hand, in the actual vineyard from where the wine takes its name.

FERMENTATION

Once the wine is in our winery, it is fermented and aged in French Oak barrels, from one of the three best barrel makers in the world, whose barrels have an exclusive toasting, and are selected from a specific forest in France. Later, they remain a minimum of 18 months in the barrel, and, at least, 3 years in the bottle, refining the wines' exclusive characteristics.

COLOUR

The wine is an intense ruby colour, with brick red tones, and has good layer colour and no sign of oxidation.

TASTE

After a powerful first impression, this wine is pleasant and vigorous on the palate leaving a reminder of toast and black fruits. The taste is long lasting and smooth. With the glass still, the aroma is of toffee and strong syrup. Once swirled in the glass, the scent of vanilla and mature fruits appear. One hour after opening the bottle, the mature fruits and syrup fragrances remain and after moving the wine, the toasted vanilla aromas come again. In the palate the impression is still powerful, pleasant and silky with hints of black fruits, toast and light touches of chocolate.





RONDAN RESERVA 1904