

# Señorío de Rondan

## Gran Reserva

Bodegas Sáenz de Santamaría has again taken great care and selected only the most exceptional vintages. This wine has showed a great structure, plenty of aromas, elegance and a great balance in the mouth as appertains to a typical Rioja of these characteristics. Individually numbered bottles, limited production and special vintages.

### Varietes percentage:

70% tempranillo  
20% garnacha  
10% mazuelo/graciano

### VINIFICATION:

A perfect balance of hand-selected grapes from our oldest vineyards.

### FERMENTATION

at controlled temperature and long maceration. This exceptional wine spends 24 months in new barrels, carrying out three annual rackings. The bottles are then aged for 36 months , were the final refinement takes place for this glorious wine.

### TASTING:

Its careful maturing process finally presents us with a majestic red ruby colour wine with a terracotta rim which denotes its perfect evolution.

### THE BOUQUET

is tarty and expressive, lingering and lively.

Ideal serving **TEMPERATURE:** 18° C.



SEÑORÍO DE RONDAN