



VALLEMAYOR

GRAN RESERVA

2014

Tasting notes

The wine evinces great colour intensity, a garnet-red with tawny hues that denotes ageing in oak and good development.

Due to a long stay in the bottle, the first sensation to the nose is that of reduction, gradually replaced by notes of red fruit and hints of liquorice, all of which are primary aromas. The aromas contributed by ageing appear on a second plane, diffused behind the fruit. These are coffee

and spicy notes that show off the new oak from France.

The result is a wine with an optimal drinking period of 12-14 years, provided it is always stored at a temperature of about 15 °C.

Origin

Pagos del Camino de Logroño and El Romeral.

Vinification

80% Tempranillo, 10% Mazuelo and 10% Graciano.

We only make this wine in the best vintages.

We selected grapes from the vineyards and picked them during the first two weeks of October. We fermented in stainless steel tanks between

26 and 28 °C for two weeks and kept the wine in the same tanks for post fermentation maceration another 6 days.

Then we extracted the wines and made the definitive blend to fill the barrels (20% American oak and 80% French oak) in March 2015.

We used 80% new barrels for this wine.

We move the wine, clean the barrels and refill them each 6 months during 30 months. The wine was extracted from the barrels two years and a half after the first fill (September 2017) and we made the definitive coupage. We equilibrated the wine in a concrete tank for 14 months.

Finally we bottled the wine on November 2018.

Pairing

The wine is tasty and warm, and therefore best suited to accompany strong-flavoured dishes made with game, red meats, salty or smoked fish, all types of stewed meat and roasted lamb or pig.

Temperature better served at: 15-17 °C.

ALC. por VOL.: 14% Vol.

