



VALLEMAYOR

R E S E R V A

2015

Tasting notes

Very intense garnet-red with light brick rim, evidence of 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 that come from the grapes. The aromas contributed by ageing appear on a second plane, diffused behind the fruit. These are balsamic and dairy notes that show off the new oak of French and American origins (60 and 40%).

The result is a wine with an optimal drinking period of 8-10 years, provided it is always stored at a temperature of about 15 °C.

Origin

La Mata, Pagos de Sotés y La Dehesa and El Romeral.

Vinification

85% Tempranillo, 10% Mazuelo and 5% Graciano.

We only make this wine in the best vintages. We picked the grapes during the first two weeks of October and fermented in stainless steel tanks between 26 and 28 °C for two weeks. The wine was kept in the same tanks for post fermentation maceration during 6 more days. Then we extracted the wines and made the definitive blend to fill the barrels (40% American oak and 60% French oak) in February 2016. We used 40% of new barrels for this wine. We move the wine, clean the barrels and refill them each 6 months during 2 years. Wine was extracted from the barrels 24 months after the first fill and we made the definitive coupage.

We kept the wine in a concrete tank for 9 months.

Finally we bottled this wine on November 2018.

Paring

The wine is powerful, and therefore best suited to accompany strong-flavoured dishes made with game, salty or smoked fish and all types of stewed meat.

Temperature better served at: 15-17 °C.

ALC. por VOL.: 14% Vol.

