



Name: LIVIUS TEMPRANILLO RESERVA

Vintage: 2011

Varieties: 100% Tempranillo

Vineyards: Rioja Alta planted between 1905 and 1920

ELABORATION

Harvest: Manual in 15 kilo plastic boxes and Sorting Table
Cold prefermentation for 6 days and controlled fermentation at 22°C

Malolactic and ageing in oak barrels:

French 65%, Eastern European 15% and American 20%

Wine is aged in oak for about 18 months depending on its evolution and vintage characteristics.

TECHNICAL DATA

Alcohol Content: 14.47 % vol

Total acidity: 6,10 gr./l Tartaric

Residual sugar : 1,6 g/l

TASTING NOTES

Appearance: Dark cherry color

Aroma: Powerful, deep and complex expressive aroma.

Though the oak is apparent, it doesn't overtake the intensity of this ripe and earthy wine. Black licorice, clove, ripe red fruit with bottom mineral tones. Hints of forest leaves.

Palate: Well-structured. Full-bodied. Intense long finish, plenty of powerful flavors. Good acidity and sweet tannins.

GASTRONOMY

Matching with roasted meat, cured cheese and cold cut meats.

Serve at 16°- 18°C

ACCOLADES AND RATINGS

94 Points

92 Points

92 Points

91 Points

Gold Medal

Wine Enthusiast 2022

James Suckling 2019

Sommeliers Choice Awards 2023

Tim Atkin 2023

Berliner Wein Trophy 2019

