



**Name:** MILETO RESERVA  
**Vintage:** 2018  
**Varieties:** 85% Tempranillo 15% Mazuelo  
**Vineyards:** Rioja Alta

## ELABORATION

Harvest: Manual in 15 kg plastic boxes.  
 Long maceration to obtain more structure.  
 Soft clarification to delete edges.  
 Aging for 18 months in American (60%) and French (40%) medium toasted oak barrels.

## TECHNICAL DATA

**Alcohol Content:** 14,49%  
**Total Acidity:** 5,52 gr./l tartaric  
**Reducing sugar:** 1,9 gr/l

## TASTING NOTES

**Appearance:** Deep cherry color with garnet tones  
**Aroma:** Excellent fruit expression with elegant red and black berries hints and nuts tones as hazelnut.  
**Palate:** Good structure with intense fruit flavour and long finish combining acidity and wood.

## GASTRONOMY

Recommended with stewed meat, poultry, fish and any type of cured cheese.

Serve at 16° - 18° C

## PRESENTATION

Bottle "Bordelesa Selección"  
 Cap 100% complex  
 Natural Cork 49X24 mm  
 Self-adhesive label  
 Six bottle carton case in vertical position

