



## Tasting Notes

### DAVID MORENO RESERVA



#### D.O.Ca. RIOJA

**HARVEST CALIFICATION:** Good

**GRAPE VARIETY:**

90% Tempranillo - 10% Garnacha

**AGEING:** French Oak Barrique. 24 months

**AVERAGE AGE OF THE VINEYARD:**

Between 35 and 50 years old

**LOCATION OF THE VINEYARDS:**

Alto Najerilla, high altitude vineyards

**SOIL:** clay limy and clay ferrous

*David Moreno Reserva represents the balance, the care and respect for the soil and the oak. Old vines in high altitudes that give us unique fruits. Its virtues have been reposing in French oak barriques for 24 months and 15 months of bottle ageing. All this process has as a result a round wine, elegant and distinguished, very balanced above all.*

#### VINEYARDS, CLIMA AND SOIL:

**Garnacha and Tempranillo from Alto Najerilla**, located in vineyards with an **average altitude of 600 metres**. Grapes coming from **old vines** (between 35 and 50 years old) located in **Badarán and Cárdenas**. The variety **Tempranillo** gives to us Wines with eststructure, fine and elegant. The **Garnacha** gives a nice fruty expression.

The **influence of the Atlantic** in this clima, with cold winters, warm summers and long and soft autumns, causes a slow maduration, which is perfect to find what we look for in the grape. All this, makes it possible to have this elegant and balanced wine.

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

#### TECHNICAL DETAILS:

The grape has been **manually harvested** in the middle of October, after a very exhaustive follow up of the **maduration**. **It was destemmed in its 100% and then, the temperature of the fermentation was controlled from 25 to 28 °C for around 10 days** in order to extract all the capabilities from the varieties and the soil.

#### AGEING:

**24 months in French oak barrique kept in our cellar with a constant temperature and humidity**, giving to the wine complexity and elegance.

#### TASTING NOTES:

**Color:** garnet heart and cherry color in the border with bright hints.

In the **nose**, it is very aromatic with intense notes of chocolate and ripe fruit. We can also find subtle notes of coffee caramel, wich gives a nice complexity to the wine. It shows a fine balance with the oak barrique remains.

In the **mouth** it is juicy, with a nice body and structure, fruity and oaky at the same with a warm end. All these nuances make this a very elegant wine.

WWW.DAVIDMORENO.ES - +34 941 894 919 - BADARÁN (LA RIOJA)



14 ° Vol. 75 cl. contains sulphites