



# DAVID MORENO

VALLE • VINO • FAMILIA

## RESERVA 2021

D.O.C.A. RIOJA



**VARIETY:** Tempranillo and Garnacha

**AGING:** 24 months in French oak

**VINEYARDS:** Alto Najerilla, high-altitude vineyards. Vines aged 45-65 years.

David Moreno Reserva embodies perfect balance: care and respect for both land and oak. Old vines at altitude yield unique fruit. 24 months resting in French oak barrels followed by 15 months in bottle create a round, elegant and distinguished wine: harmonious and refined.

### VINEYARDS, CLIMATE AND SOIL

This wine from Alto Najerilla (Badarán and Cárdenas) is crafted from old vines aged 45-65 years, grown at an average altitude of 600 meters, where Tempranillo brings structure and elegance while Garnacha adds an enveloping fruity expression.

The Atlantic-influenced climate promotes slow ripening that, combined with clay-calcareous and iron-rich soils abundant in organic matter, delivers exceptional balance and finesse to the wine.

### TECHNICAL SPECIFICATIONS

The grapes were hand-harvested in mid-October following meticulous ripeness monitoring.

They underwent 100% destemming and fermentation at controlled temperatures between 25-28°C for 10 days, extracting the full potential of the varieties and terroir.

### OAK AGING

24 months in French oak barrels in our underground cellars, at constant temperature and humidity, gaining complexity and elegance.

### TASTING NOTES

**Color:** Deep garnet core with cherry rim and bright glints.

**Aroma:** Highly aromatic with intense notes of chocolate and ripe fruit. Subtle hints of caramel and coffee add complexity, perfectly balanced with oak influences.

**Palate:** Juicy entry with body and structure. Oak seamlessly integrated with fruit, leading to a warm finish. Nuances that make this a truly elegant wine.

Serve at 16-18°C. Alcohol: 14% vol. Contains sulfites.



[www.davidmoreno.es](http://www.davidmoreno.es)