



Tasting Notes

Vado de la Reina Viñedo Singular

100% GARNACHA

D.O. Ca. RIOJA
VIÑEDO SINGULAR

GRAPE VARIETY: 100% Garnacha

AGEING: 14 months new French oak "Bocoyes" 500L.

AVERAGE AGE OF THE VINEYARD:

More than 80 years old

LOCATION OF THE VINEYARDS:

Upper Najerilla, high altitude vineyards. Among the classification of Rioja called: "Viñedo Singular"

SOIL: Clay calcareous – Clay ferrous

Vado de la Reina gathers care, character and respect for the terroir that gave it birth. These characteristics, with the knowledge in the winery make this wine special.

This is a wine that specially honours the women in Moreno's family, being its first red monovarietal wine.

VINEYARDS, CLIMA AND SOIL:

The special situation of the vineyards, its antiquity, limited load, strength and growth of the Garnacha in the heart of Rioja Alta, make Vado de la Reina a wine where the characteristics of the variety and terroir are above all.

This winery is classified with the new definition of "Viñedo Singular".

The **clima with Atlantic influence**, with cold winters, warm summers and long and soft falls, give a slow maturation which is perfect to get the virtues that we look for in the grape and that give to this wine all its balance and elegance.

The **soils**, mostly Clay Calcareous and Clay Ferrous, have a very well balanced composition, slightly alkaline, rich in organic matter and with modest water availability during the summer.

TECHNICAL DETAILS:

The grape was **manually harvested** in the middle of October, after a very close follow up of its maturation. It was **destemmed to its 100% and had a temperature controlled fermentation during 12 days in order to extract at its best, the properties of the variety and the terroir.**

AGEING:

14 months new French oak "Bocoyes" 500L.

TASTING NOTES:

The **colour and tonality** of this wine, bright purple with medium intensity, show the personality of the high altitudes Garnacha.

In the **nose** it is very intense, with gooseberries, raspberries and wild strawberries in a perfect balance with the notes from the French oak barrique that respects the variety giving to it fine and subtle toasted aromas.

In the mouth it shows a great fruit expression, being a dense and unctuous wine. It is very elegant in its way and it has a magnificent end.



15° Vol. 75 cl. contains sulphites

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

