



Reserva D.O.Ca. RIOJA



2019

VARIETY

100% Tempranillo

ALCOHOL CONTENT

14.5%

VINEYARDS & SOIL

Vineyards over 40 years old Clay-limestone

WINEMAKING

Manual harvest in the second week of October with grape selection at the winery. Fermentation in stainless steel tanks with temperature control, malolactic fermentation and resting for 5 months in concrete tanks. Aged in American and French oak barrels for 30 months, followed by 12 months resting in bottle.

TASTING NOTES

Cherry-red wine with high depth and garnet rim. On the nose, it shows ripe fruit aromas, intense and complex, with hints of vanilla and cocoa. On the palate, it is a wine with marked but well-integrated acidity, balanced and elegant, with ripe fruit notes and a long finish.



