



TINTO

Rioja

Qualified Designation of Origin

Reserva

14.5º

95% Tempranillo, 5% Mazuelo

Aged 24 months in French oak barrel

Hand-harvested

Selected harvest

Fermentation at controlled temperature

Grapes from estate-owned vineyards planted 55 years ago.

Ábalos area (La Rioja Alta), at the foot of the Sonsierra mountains, considered one of the best areas for vine cultivation due to its clay-limestone soils, which retain little water and produce low yields of very high quality

Sustainable viticulture

TASTING NOTES

Cherry-red tones with slight evolution to ruby hues on the edges of the glass. Abundant glyceric perception.

Nose: Clean, deep, and balsamic, with a spicy and toasted character.

Palate: Warm and fleshy. Very structured, with hints of dark chocolate. Abundant sweet tannins, very well integrated.