

# Señorio Amézola

Reserva- D.O.Ca. Rioja

## Varietals

85% Tempranillo

10% Mazuelo

5% Graciano

## Vineyards

All our wines come exclusively from our own 60 hectares of vineyards located in the heart of the Rioja Alta and surround the winery in the purest French château style. The soils are mainly calcareous clayey soils at an altitude of 450-550 meters.

## Alcohol content

14º vol.

This wine comes from the San Quiles, Barbarroja and Faisanes estates, all of which are over 55 years old.

## Harvest

Manual and selected.

## Elaboration Process

The clusters are destemmed and the varieties ferment separately in stainless steel tanks. Maceration lasts 28 days, during which time the grapes are pumped over to favor contact with the skins. This process is followed by pressing.

## Ageing

24 months in 60% American oak barrels and 40% French oak barrels of 225 liters capacity.

## Tasting notes

Intense, sweet and spicy wine. The nose has soft notes of cinnamon, hints of forest flowers and orange zest. The palate is elegant and complex with very polished underlying acid tannins and a log aftertaste.

