

**SEÑORIO DE
LIBRARES**

RESERVA

GRAPE VARIETIES
100% Tempranillo

VINEYARD

Finca El Cerro, vineyards located in the shelter of the Sierras, in the municipality of Tudelilla.

ELABORATION

When it arrives at the winery, the grapes enter the deposit slightly squeezed. The controlled fermentation process takes place for approximately 15 days at a temperature of 24-25°. Subsequently, malolactic fermentation takes place. During the winter the wine is kept in concrete tanks until it is transferred to French and American oak barrels for 24 months. Bottle ageing will last at least 12 months.

TASTING NOTE

Ruby red, with a marked terracota colour on the rim.

On the nose it is broad and complex: candied fruit, pastries, spices and leather. In the mouth it is appetizing, polished and long. Medium bodied, with pleasant and present tannins. Broad finish with notes of cocoa and retro-olfaction of fruit jam.

PAIRING

RECOMMENDATIONS

Aged cheeses, game and beef would be good match. It can also accompany desserts like chocolate or served as a final drink to a good meal.

