

Beleros Gran Reserva



Type of Wine Red Grand Reserve
Strength 13,80
% Grape Varieties Tempranillo 100 %
Age of Vines > 45 years old
Harvesting Started 10 Oct. Hand harvested. Strict grape selection

Fermentation In stainless steel vats. 5000 Litres
Fermentation Temperature 26 - 28 °C

Time in oak cask 24 months
Type of cask 50 % French oak and 50 % American oak
Time in the Bottle 36 months

Tasting Notes

Colour: Ruby red with brick red highlights *Aroma:* Ripe fruits and jammy fruits. *Taste:* Well structured and harmonious, long lasting, with well integrated oak, and predominance of jammy fruit and spices.

Type of Cork Natural flower cork (49 x 24,2 mm)
Serving Temperature 16 - 18 °C. We recommended decanting 15 - 20 minutes before serving

Type of Bottle Tapered Hercules 0,75 cls.
Food Pairings Meet with peppers Game stews Roast beef
 All types of aromatic stews Roasted red meet dishes Roast lamb