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PRADO DE  
FONZALECHE



## TECHNICAL DATA

**Type:** Reserva Red  
**Region:** Q.D.O. RIOJA  
**Variety:** 100% Tempranillo  
**Vintage:** 2018  
**Alcohol by volume:** 14%Vol.



RIOJA ALTA

Wine made from our vineyards, selecting each bunch, hand-picked into boxes, fermented in steel tanks, and then aged for 18 months in French and American oak barrels. After aging, it is bottled and allowed to mature for at least two more years.

## TASTING

**Visual phase:**  
Cherry red with brick red rims.

**Olfactory phase:**  
Intense, fine and complex aroma. Fruity, with prominent red fruits, toasted notes and hints of vanilla.

**Gustatory phase:**  
Fresh and light with a smooth palate, featuring mature, silky tannins and a long, balanced finish. A wine where acidity harmonizes with bitterness.

**Serving temperature:** 16-18°C.

**Food pairing:** Red meats, roasts, fatty fish, game, roast suckling pig, suckling lamb.

## 2018 VINTAGE

Wines produced from this harvest were complex, marked by an Atlantic influence. They exhibit a notable structure, characteristic of the most traditional Rioja wines, likely because this vintage harks back to the long harvests of the past, yielding wines defined by balance and acidity rather than alcoholic strength.

## PARCELS

For this wine, we harvest the Tempranillo grapes that we have carefully selected from our parcels over the years.

The altitude of our vineyards, over 550 meters, allows us to harvest at the optimal time when there is a good balance of aromatic maturity and optimal acidity for making these wines.

The grapes are hand-picked into boxes to maintain their integrity until they are pressed.



SAN MARTÍN DE ÁBALOS

BODEGAS  
Y VIÑEDOS