

Anciano Reserva "Aged 5 Years"

Varietal: Tempranillo 100%
D.O.: Valdepeñas
Production: 40,000 cases



Tasting Notes

Color: Dark cherry red with maroon shimmer
Nose: Balsamic and licorice notes along with fruit compote
Palate: Fresh fruits and balanced tannins
Finish: Long, intense finish

Viticulture/Vinification

The Tempranillo grapes were hand-picked from 30 year old vines in stony Valdepeñas vineyards. The soil is clayey lime and the climate continental - cold winters and hot, dry summers. The growers are instructed to pick for optimum ripeness while maintaining good acidity. Fermentation is at controlled temperatures (20-23 degrees celsius) for 15-17 days in stainless steel tanks. The wine was then matured in French and American oak barriques for a minimum of 12 months and released 5 years after vintage.

Technical Data

pH: 3.48 TA: 5.0 g/l ALC: 13.0%
RS: <4.0g/l Malolactic: Yes

After extensive tasting and analysis of the best cuvées available in the cellars of Bodegas Navalon, Norrel Robertson, MW selects the wine for Anciano. Bodegas Navalon is surrounded by the ancient vineyards of DO Valdepeñas in the rural heart of Spain. It is a family owned bodega, part of a company that was originally founded at the start of the 20th Century by Don Juan Sánchez. Grapes are sourced from small growers across the region to make the classic red wine Anciano, which is aged in oak barrels for a minimum of 12 months.

Press

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Imported by Well Oiled Wine Company, Leesburg, VA
Sales Contact: Mark Clinard 703-725-9022

www.welloiledwineco.com
mark@welloiledwineco.com