



## ANCIANO 10 YEARS GRAN RESERVA

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TEMPRANILLO 2007  
VALDEPEÑAS DENOMINACIÓN DE ORIGEN – SPAIN

*This excellent wine embodies everything that the connoisseur of elegant, traditional Spanish wine loves, with classic mature flavors of dark fruits, sweet spice and leather. The bodega has been the passion of the same local family for several generations and is surrounded by the ancient vineyards of DO Valdepeñas in the heart of Spain.*

### WINEMAKING & VINEYARDS

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WINEMAKER: MARÍA JOSÉ MARCHANTE  
WINERY: BODEGAS NAVALON

Tempranillo grapes were hand picked from 30 year old vines in late August/early September. Valdepeñas means “valley of rocks”, the soils are clayey lime with a chalky layer which retains water to refresh the vines. Altitude helps moderate the classic continental climate: cold winters and long hot, dry summers.

Fermentation was at controlled temperatures (below 28º C) in stainless steel tanks. The wine was then matured for at least twenty four months in French and American oak barriques with varying toasting levels.

### TASTING NOTES

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Intense red shading to tawny at the rim. Aroma characteristics include: black cherry, strawberry, balsamic, leather, tobacco and vanilla oak. Soft and supple on the palate with red fruit flavors, mellow tannins and a smooth finish.

### FOOD MATCH

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This wine would be great on its own, or as an accompaniment to Tapas, lamb and beef dishes, or with hard cheeses.

### TECHNICAL DATA

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VARIETIES: 100% TEMPRANILLO  
ALC: 13%  
RS: 2 G/L  
PH: 3.5  
MALOLACTIC: YES



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