



ANCIANO 7 YEARS RESERVA

TEMPRANILLO 2010
VALDEPEÑAS DENOMINACION DE ORIGEN – SPAIN

Aged for 7 Years in the cellars of Bodegas Navalón before release, this Reserva exhibits classic mature flavors of black cherry, leather, tobacco and vanilla. Surrounded by the ancient vineyards of DO Valdepeñas, in the heart of Spain, the bodega has been the passion of the same local family for several generations.

WINEMAKING & VINEYARDS

WINEMAKER: MARIA JOSÉ MARCHANTE
WINERY: BODEGAS NAVALÓN

Valdepeñas means “valley of stones” and the town of the same name has a history of winemaking which stretches back as far as the 7th Century BC.

Tempranillo grapes were hand-picked from 30 years old vines in late August/early September. 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 28° C) in stainless steel tanks. This Reserva wine was then matured for at least twelve months in a mix of American and French oak barriques with varying toasting levels.

TASTING NOTES

Intense red shading to tawny at the rim. A range of different aroma characteristics including: black cherry fruit, balsamic, leather, tobacco and vanilla oak lead to a rounded palate of concentrated red fruit flavors and mellow tannins and a smooth finish. Medium to full bodied with a lovely finesse.

FOOD MATCH

Great with grilled red meats, mature cheeses, lasagna and tomato-based pasta sauces. It also pairs well with moderately spiced Mexican or smoked dishes.

TECHNICAL DATA

VARIETIES: 100% TEMPRANILLO
ALC: 13%
RS: 2 G/L
PH: 3.60
MALOLACTIC: YES
OAK AGEING: 12 MONTHS IN BARREL



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