



ANCIANO 10 YEARS GRAN RESERVA

TEMPRANILLO 2008
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. Bodegas Navalón 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.

The 2008 vintage was declared as “excellent” by the Denominación de Origen Valdepeñas Asociación Interprofesional

WINEMAKING & VINEYARDS

WINEMAKER: MARÍA 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. “Excellent” is the highest possible rating for a vintage in Valdepeñas and reflects the ideal growing season, with little precipitation and near perfect conditions allowing the Tempranillo grapes to reach their full potential. They were hand-picked from 30 year 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 28º C) in stainless steel tanks. This Gran Reserva wine was selected for extended ageing and matured for at least eighteen months in a mix of American and French oak barriques with varying toasting levels.

TASTING NOTES

A mature, rounded and complex wine. On the nose, there is plenty going on: black cherry and hedgerow berry fruits, balsamic, spicy notes of pepper, caramel and vanilla oak. Soft and supple on the palate, it is well-structured displaying red fruit flavors, mellow tannins and a long, smooth finish. Elegant and balanced Spanish red in the traditional style.

FOOD MATCH

Great on its own, but as is typical with Spanish wines, it really excels with tapas or a meal. Enjoy it paired with game, lamb and beef, with rich stews and bean dishes or with hard cheeses. Tempranillo is also a match for lightly spiced Asian cuisine.

TECHNICAL DATA

VARIETIES: 100% TEMPRANILLO
ALC: 13%
RS: 2 G/L
PH: 3.5
MALOLACTIC: YES
OAK AGEING: 18 MONTHS IN BARREL



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