



ANCIANO 5 YEARS RESERVA

TEMPRANILLO 2014

VALDEPEÑAS DENOMINACION DE ORIGEN – SPAIN

In keeping with Spanish tradition, the Anciano Reserva is aged in oak barrels for 12 months and exhibits classic fruit, vanilla and spice flavors. Bodegas Navalon is 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 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 28° C) in stainless steel tanks. The wine was then matured for at least twelve months in oak barriques with varying toasting levels.

TASTING NOTES

Dark cherry red in color. Aromas of rich fruit compote combine with a hints of cacao vanilla, and sweet spice. Full bodied and packed with ripe berry and cherry flavors. Secondary flavors of balsamic and cinnamon lead to a smooth balanced finish.

FOOD MATCH

This wine is a perfect match for Tapas, moderately spicy dishes and hard cheeses.

TECHNICAL DATA

VARIETIES: 100% TEMPRANILLO
ALC: 13%
RS: 2 G/L
PH: 3.6
MALOLACTIC: Yes



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