



ANCIANO RIOJA GRAN RESERVA

RIOJA GRAN RESERVA 2015
RIOJA DOC – SPAIN

Anciano Rioja Gran Reserva comes from leading producer Criadores de Rioja located near Logroño, at the heart of Rioja Alta. The winery belongs to a family with one of the longest traditions in Rioja winemaking and our winemaker has access to some of the finest wines in Rioja.

Gran Reserva wines are aged for a minimum of 5 years with 2+ years in oak barrels and 2 years in bottle.

WINEMAKING & VINEYARDS

WINEMAKER: AZUCENA HERVELLA
WINERY: CRIADORES DE RIOJA

The grapes – a mix of Tempranillo, Graciano and Mazuelo - are grown in high altitude vineyards (300-500m) on gravel and sandy soils and hand-harvested in late September from a selection of the oldest bush-trained, low-yielding, vines with an average age of over 50 years. Fermentation is in stainless steel tanks with the temperature controlled at 28°C and then maceration is for around 10 days. The resulting wine is aged in American oak barrels for 36 months and then for an extended period in bottle. This results in the perfect traditional Gran Reserva balance of fruit and oak flavors

TASTING NOTES

Bright red wine with garnet rim, turning to brick, showing its extended ageing in barrels and bottle. Complex aromas of mature dark fruit, vanilla and cinnamon spice with mineral notes. It has a velvety smooth texture with a harmonious long finish, fresh and a delicious balsamic character. Ageing potential 10-15 years. Suitable for Vegetarians and Vegans.

FOOD MATCH

Outstanding with roast meats, game and aged cheeses

TECHNICAL DATA

VARIETIES: 85% Tempranillo, 10% Graciano, 5% Mazuelo
ALC: 13%
RS: 1.6 G/L
PH: 3.6
MALOLACTIC: Yes



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