



No. 7 Reserva

Varietal Blend: 100% Tempranillo
Vintage: 2016
D.O.: Rioja
Sub-region: Rioja Alta
Classification: Reserva
Winemaker: Azucena Hervella
Winery: Criadores de Rioja
Age of Vines: 35 years old
Vineyard location: Alberite and Villamediana de Iregua, Central Rioja
Soil: Alluvial, Clay, Ferrous (Iron rich)

TASTING NOTES

Color: Rich red core with a terracotta rim
Nose: Mature fruit and forest floor aromas with lots of spices and herbs
Palate: Complex red fruit flavors with fresh acidity
Finish: Balanced and lengthy

ELABORATION

Pre-fermentation maceration: 24 hours at 68°F
Alcoholic fermentation: 12 days, stainless steel at 82.4°F
Malolactic fermentation: Yes
Aging: 18 months in American oak barrels, then 18 months in bottle

VINEYARD & VINIFICATION

In central Rioja, grapes are harvested in late September from a selection of low-yielding bush-trained vines with an average age of 35 years. The vineyards are planted on gravel and sandy soils. Ripe, selected grapes are fermented in stainless steel tanks with temperature controlled at 86°F with maceration of a week to extract color and flavors. Following fermentation, the wine is aged in American oak barrels for 18 months.

TECHNICAL DATA

ABV: 13% RS: 1.5 G/L pH: 3.66

PRESS - 91 points, Best Buy, Wine Enthusiast.

"This dark garnet-colored wine offers aromas of cassis, Mission fig and anise. Bold tannins are wrapped around black-cherry, caramel, clove and mocha flavors that coalesce in a long-lasting, vivid finish"

