



RESERVA 2018

An updated classic: the perfect balance of fruit from the Rioja Alta and Alavesa, refined with elegant touches of barrel and bottle ageing. Makes those little moments of pleasure even better.

VARIETY

92% tempranillo, 4% mazuelo, 4% gamacha.

VINEYARD

Vineyards of 20-30 years of age from the Rioja Alta and Rioja Alavesa areas. Calcareous-clay soils. Hand harvested.

WEATHER CONDITIONS 2018

A cold winter, with annual rainfall that was slightly higher than usual. A lot of vigour in the vineyards - an Atlantic harvest. Vintage classified by the Regulatory Council as "Good".

WINEMAKING AND AGEING

Hand harvested, followed by traditional winemaking. The alcoholic and malolactic fermentations took place in stainless steel tanks, followed by 22 months' ageing in hybrid oak barrels (American oak staves and French oak heads) and 22 months' refining in bottle.

TASTING NOTES

COLOR Intense, bright cherry red with garnet tinges.

NOSE. Complex, with an elegant symphony of black fruits and forest fruits wrapped up with aromas of vanilla and spices.

MOUTH. Full bodied with silky tannins and a very persistent and pleasant finish.

PAIRING

Matches perfectly with traditional cuisine. Vegetables, grilled meats and cured cheeses.



Our commitment to achieve a neutral environmental impact has led us to reduce the weight of our bottles.



SERVING: 17-19°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,25 g/l

pH: 3,55

PART OF
SOGRAPE

