

GRAPE VARIETIES:

85% Tempranillo, 10% Mazuelo, 5% Graciano.

WINEMAKING:

Our Gran Reserva wines are made from a selection of the best grapes coming from vines with an average of 20 to 25 years. Fermentation of destalked grapes in stainless steel tanks under controlled temperature between 30-32°C. Maceration for 3 weeks with frequent pumping-over in order to achieve a good extraction from the cap of skins.

AGEING:

In combined American and French oak barrels for 24 months, followed by 36 months in bottle

TASTING NOTES:

Bright red cherry colour. Aromas of ripe fruit, plums, raisins, figs, combined with coffee, chocolate and torrefacts coming from the oak ageing. Sensations of ripe and sweet tannins in the mouth. Elegant, voluptuous, well balanced, pleasant and persistent.

SERVING SUGGESTIONS:

Recommended to match roasted meat, lamb and cured cheeses.

Serve at 17° - 19° C (62-66 ° F).

Available in 75 cl. size.

