



RESERVA 2017

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

95% tempranillo, 5% mazuelo.

VINEYARD

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

WEATHER CONDITIONS 2017

A somewhat warm and dry year. A memorable frost in April reduced the production. A vintage that was small in terms of production but great in quality, affected by very complex weather conditions. Mediterranean vintage. Vintage classified as "Very good".

WINEMAKING AND AGEING

Hand harvested, followed by traditional winemaking. The alcoholic and malolactic fermentations took place in stainless steel tanks, followed by 20 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: 13,67%

TARTARIC ACID: 5,25 g/l

pH: 3,59

PART OF
SOGRAPE

