



RESERVA 2009

GROWING YEAR
2009

GRAPE VARIETY
90% TEMPRANILLO
10% GRACIANO AND MAZUELO

ALCOHOL CONTENT
14%

SERVING TEMPERATURE
16-18°C



GRAPE HARVEST

Grapes were collected from our vineyards located in Ollauri in the second week of October, when the fruit had an ideal ripeness. 400 kilos were collected and immediately moved to the winery, to avoid rust in the grape must.

WINEMAKING

In stainless steel vessels with capacity for 180HL a pre-ferment maceration was done during three days. Afterwards the temperature was increased until a maximum of 30 °C during the alcoholic fermentation, which lasts 7 days. Later by chance the malolactic fermentation is done.

AGING

the wine rests for 24 months in French and American oak barrels, decanted each 6 months to take out all the particularities the oak may provide.

TASTING NOTE

Nice cherry-red dressing with violet shades on the rim. Clean and deep in nose with intense bouquet. Perceived a sign of aromatic woods with spicy notes. With power in mouth but with an impeccable mouth touch. Tasty, spicy and long aging wine. Shows desire to please and tends to break the prevailing trend in the area by being a wine easy to drink.

SERVING SUGGESTIONS

Pairs well with red and game meat and cheeses.