

RESERVE WINE



VARIETY:

90% Tempranillo,
10% Graciano and Mazuelo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28°C.



AGEING:

26 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

Dark cherry red colour with cherry edges.



NOSE:

Highlights the aromatic complexity, with red fruit confit standing out, to give way to aromas that recall vanilla, smoked and balsamic aromas.



MOUTH:

It stands out for its balanced taste with a long and persistent aftertaste.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.

