



Gran Reserva, 45 Month in Oak Barrels Private Collection...



Of the oldest vineyards of the family, La Horra and even the oldest of Ribera del Duero we made this numbered and limited wine.

Variety 100% Tempranillo vineyard planted over 90 years ago. Only we elaborate Gran Reserva, in excellent vintages and exclusively with grapes from this vineyard.

Grapes are harvested early in the morning, selecting the grapes from their own vineyard expertly and slowly, selecting any defect in the cluster could subtract quality wine, which must be at least seven years in the cellar before of the release.

The development is handmade and by the traditional method. The fermentation is done with indigenous yeasts from the vineyard itself and becomes spontaneous and controlled manner.

After a long maceration in its own skins, "bleeding" on new French oak barrels of fine grain, especially selected for this wine, which makes malolactic fermentation, at least 45 months remaining in French oak barrels and made at least 36 months in the bottle from the cellar



VISUAL ASPECT: of purplish garnet color and high layer, presents a dense tear and a nice transparent tear that slowly slides for fine crystal glass.

SCENTS ON THE NOSE: impressive aromas of black fruit, notes of cherry and plum with fig and date to olfactory sensations. It is shown with force French oak barrels with a good chocolate, toasted bread and a tireless perfume.

SENSATIONS MOUTH: round, balanced with meaty and powerful tannins. Great acidity and good structure, with a long and pleasant aftertaste. It is a consistent wine with the nose, leaving the palate, very pleasant fruity sensations.

PAIRING Red Meats, all kinds of hunting, stews, cured meats, fish, sheep cheese.

