

Reserva, 24 Month in Oak Barrels

Tradition and Reliability...



This wine is made "exclusively" with grapes harvested in our family vineyards, variety 100% Tempranillo and elaborated in our cellar.

The grape harvest was the 2nd week of October, in Alto Barroso's vineyard with over 75 years old. The grape is small grain, and with an average yield of 1.00 Kg per vine. This vineyard is situated at an altitude of 833 meters, on a clay soil and stone.

For his location, in an area protected from sudden temperature changes, this vineyard is one of the oldest in Ribera del Duero.

The grapes are transferred to the cellar, where we make a long maceration of 28 days in their own skins, with manual daily pumping, then start the controlled fermentation at 25 °C. Malolactic fermentation of this wine is made in New French oak barrels (100%) and then it remains for 24 months in barrels.

We bottle the wine, and store it in the cellar for 24 months, before delivery to our customers.



APPEARANCE: nice maroon dress high layer, with purple trim. Wide tear the rim of the glass, slightly tinted falling slowly down the crystal glass.

SCENTS ON THE NOSE: predominate exultant and overwhelming way the primary aromas, which shows strongly the French oak barrels. It swings between black and red fruit, predominantly frank feelings and well-defined, cassis, black olives and cherry notes, good chocolate, toasted bread and a tireless nose perfume.

MOUTHFEEL: round, balanced with meaty and powerful tannins. Great acidity. Good structure with a long and pleasant post taste. The mouth is still consistent with the nose.

