

RESERVA

2012



Made exclusively in the
best vintages

D.O.Ca. Rioja

GRAPE VARIETIES

85% Tempranillo, 10% Garnacha tinta, 5% Graciano.

WINEMAKERS, TRADITIONAL RANGE WINES

Fernando Costa, Manuel Iribarnegaray & Emilio González



VINEYARDS & YIELDS

Selection of parcels from 25-35 year-old vineyards, located in Rioja Alta (85%) and Rioja Alavesa (15%). Low Yields of 35HL/ha on average.



SOIL

Mainly clay and limestone. Some parcels in Rioja Alta with ferrous subsoil.



PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons.



HARVESTING

100% manual, parcel by parcel.



VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures, starting off at 10°C to reach 28°C. Prolonged alcoholic maceration with the skins up to 25 days to extract more colour, aromas and tannic structure. Malolactic fermentation in stainless-steel tanks. Once this process has finalised, the wines are put into barrels for ageing with racking every 6 months.



TOTAL TIME IN BARREL

20 months in French oak barrels, split equally between brand new barrels and two & three-year old barrels.



AGEING IN BOTTLE

2 years minimum before release.



TASTING NOTES

Intense, dark colour. A depth of blackcurrants comes through on the nose with toasted notes, refined oak and sweet spice. Rich and luscious in the mouth with delicious fruit and ripened tannins that blend in harmony with a dense structure. A Reserva of superb finesse and complexity.

Serve at 17°C. ABV:14%

