

# GRAN RESERVA

*The essence of Rioja' fine wines:  
elegance, complexity and gracefulness*

## VINTAGE 2015

This was an early harvest in Rioja with balanced ripening and exceptional sanitary conditions across all the vineyards. The wines resulted in great aromatic complexity and concentration, they stand out for their finesse and elegance.

## VARIETIES

Tempranillo and Graciano

## VINEYARD

Grapes from our old vineyards in Cenicero, in Rioja Alta. The combination of a Mediterranean climate with a clear Atlantic influence and low production is ideal for elegant wines with aging capacity.




## VINIFICATION & AGEING

This Gran Reserva is made from a selection of grapes grown in the best terroirs. Only great vintages are marketed.

We combine manual harvest with manual selection of the bunches and mechanical selection of the berries in our state-of-the-art sorting table. This process warrants the care and extraction of the best grapes and maximum quality of the wine.

The wine has been aged for a minimum of 24 months in American and French oak casks and for a further 36 months in bottle. This hallmark ageing process results in aromas of outstanding complexity and a smooth velvety structure.

## TASTING NOTES

-  Lovely ruby-red with medium depth of colour and slight brick-red hues, the text-book definition of Rioja Gran Reservas.
-  Great aromatic intensity on the nose, less fruit-driven, but generous aromatics of lavender, ginger and saffron.
-  A round and balanced palate, displaying silky tannins while still remaining fresh and lively. The aftertaste is long and lingering, it offers hints of toasted wood and dried fruits.



## ALCOHOL

14.5% vol

## SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F

## FOOD PAIRING

This wine is enjoyed alongside a classic from Rioja's cuisine, *chuletillas al sarmiento*- milk-fed lamb chops, which we grill over dried vine shoots to provide a unique and healthy smoke taste. We also call this our "fireplace wine", it can be slowly enjoyed on its own, with a cheese platter or Iberian *jamón*.