

# SIETE VIÑAS TINTO RESERVA

*The “slow Rioja”, our tribute to biodiversity  
blending the 7 original Rioja grapes*

## 2012 VINTAGE

The harvest was characterised by rainfall in September, which had a positive influence of the grapes’ ripening that in turn contributed to a better fruit balance and increased the yield. The wines of this vintage have superb quality, with good structure, particularly suited for ageing.

## VARIETIES

**Tempranillo, Graciano, Garnacha Tinta, Mazuelo, Viura,  
Malvasía and Garnacha Blanca**

## VINEYARDS

This wine is born from a selection of the best grapes, including three white grapes (Viura, Malvasía and Garnacha blanca), all of which are indigenous to Rioja and farmed in our own vineyards in Rioja Alta and Rioja Oriental.

## VINIFICATION & AGEING

This complex, elegant and very long Reserva wine is made through 4 separate vinifications of the 7 varieties, where we employ different temperatures and maturation times best suited for each grape.

The 4 resulting wines are then aged separately for 36 months, in different types of casks depending on the variety.

Finally, the definitive blend is aged for 12 months in 10,000-litre French-oak *foudres* located in the unique *Bodega del Monasterio*, the Monastery’s cellar, where our most iconic wines rest.

## TASTING NOTES

**Colour:** Elegant cherry colour with ruby hues at the edge.

**Aroma:** On the nose, we find an intense and complex range of aromas, combining ripe berries and fragrant roses and violets, with notes of vanilla and spice.

**Palate:** It has a soft entry, quickly wrapping the entire mouth of a large, pleasant silky feel. It is well-balanced, rich in nuances, very fruity and with perfectly integrated soft tannins leaving classic and friendly aftertaste.



ALCOHOL  
14% VOL.

SERVING TEMPERATURE  
17°C - 18°C / 64°F

### FOOD PAIRING:

An ideal accompaniment to braised beef, BBQs and game, but also to drink on its own while you enjoy the complexity and elegance of this “slow Rioja” wine.