



Subtlety, elegance, finesse, delicacy. Silk.

HARVESTING

Winter water reserves enabled the grapes to reach the end of the cycle in a balanced condition, despite significant heat and drought during the summer. Rain in mid September slowed down grape ripening, resulting in good alcoholic and phenolic balance. It was a decisive turning point, producing a high-quality vintage as, after that, we enjoyed favourable weather that made this Gran Reserva possible. The wines of this vintage show great keeping potential thanks to the magnificent balance of components. The official rating of this vintage was 'Very Good'.

VINEYARD & GRAPES

Tempranillo (90%) from vines over 60 years old planted in Briñas, Labastida and Villalba, and Graciano (10%) from our Montecillo vineyard in the municipality of Fuenmayor.

AGEING

The grapes were collected in boxes and transported to the winery in refrigerated vehicles to preserve all their integrity. After gentle destemming and crushing, the musts were put in stainless steel tanks where they underwent alcoholic fermentation at a controlled temperature for 17 days. Batches were selected and allowed to complete malolactic fermentation naturally over 78 days. In April 2010, the wine was transferred to 4-year-old American oak barrels (made in-house), where it stayed until April 2014. During ageing, the wine was racked every six months using traditional barrel-to-barrel methods. The final blend was bottled in November 2014.

FOOD PAIRING

Main dishes, all kind of meats and stews. Chocolate desserts. Serving temperature: 17 °C

ANALYTICAL DATA

Alcohol Content (Vol.)	pH	Reduc. Sug.
13.5%	3.55	1.50 g/l

150 cl	75 cl
6	6 12

TASTING NOTES

Outstandingly intense cherry-red; clean and bright. The nose reveals a bouquet of great aromatic complexity, with balsamic notes of vanilla, toasted caramel, mint chocolate, tea leaves and cinnamon that gives way to elegant notes of stewed fruits and prunes. Creamy, well-balanced mouthfeel, with a harmonious freshness and smooth, well-tamed tannins that leave an elegant, complex finish.