

FAMILIA VALDELANA

SINCE 1583





RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RESERVA








DESCRIPCIÓN

- GRAPE VARIETY:  Tempranillo 95% and 5% Graciano. Graciano is a native variety of Rioja and the perfect companion for Tempranillo to age with in harmony.
- BARREL AGEING:  24 Months (50% French oak, 50% American oak).
- VINEYARD AGE: Over 60 years old.
- SOIL TYPE: Calcareous clay with pebbles.
- CLIMATE: Mediterranean with Atlantic influence.

"Manual harvest"

TASTING NOTE

- APPEARANCE:  Bright ruby red of high intensity.
- AROMA:  Complex and intense aroma with an elegant bouquet of ripe fruit. Hints of aromatic herbs and vanilla and toasted notes.
- TASTE:  Great volume with rich, sweet tannins with a balanced acidity which adds structure and character. Pleasant aftertaste where you can appreciate a touch of torrefaction alongside fruit and balsamic notes. A long persistent finish.
- SERVING TEMPERATURE:  Between 16°C and 18°C
- FOOD PAIRING:  Legumes, stews, cheese, game meats and roasts.

