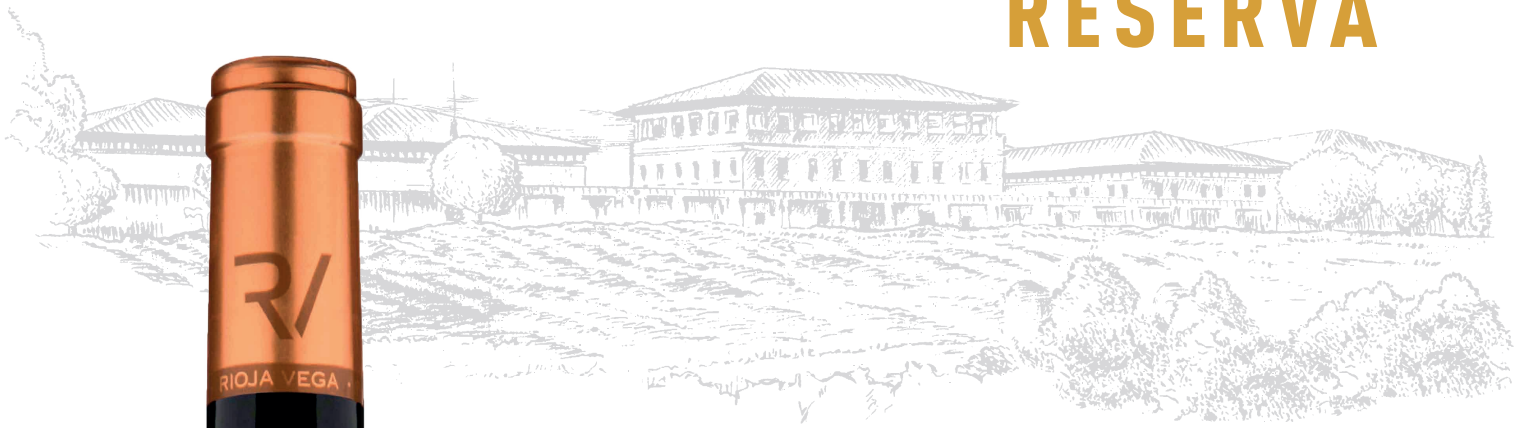


RIOJA VEGA RESERVA



Tempranillo, Graciano, Mazuelo.



Grapes sourced from vineyards planted over 30 years ago close to the winery. Average altitude 400 m. The soils are clay – silt – loam based with an abundance of pebble stones, which favour the quality of the tannins in the wines, increasing their ageing potential. The subsoil offers good drainage, with cracks that allow the roots of the vines to penetrate deeply in search of water and nutrients, helping consistency and body in the resulting wines. They allow for fine wine making and the development of true Tempranillo varietal character.



The different grape varieties from several vineyards in the estate are vinified separately under strict temperature control, following individual maceration and extraction techniques depending on their different potential. Alcoholic fermentation for 10 days at a maximum temperature of 28°C. Maceration in contact with the skins for 15 days at 18°C.

After malolactic fermentation and racking took place coupage. Ageing is made two years in American oak barrels, followed by at least one year ageing in the bottle.



Bright, deep red cherry colour.



The nose displays an array of aromas of very ripe fruit, toast toffee and vanilla.



Unctuous, velvety and balanced on the palate, with a good, high-quality tannic structure.