

RESERVA

TECHNICAL DATA:



Harvest time: End of September, beginning of October.

Harvest: Mechanical.

Winemaking and aging: Malolactic fermentation in concrete tanks. Aging of 18 months in medium toasted American oak barrels.

Optimum consumption period: Between 1 and 6 years.











Appearance: Well-covered garnet red color with a slight ruby rim.

Nose: Intense balsamic aroma on a background of fine wood, licorice, apple compote, fig jam.

Palate: Intense but smooth on the finish, elegant, without edges, round, with a pleasant lingering taste.

Pairing: Red meats, lamb, game, stews, roasts, sausages and cured cheeses.