

RESERVA 2008

GRAPE VARIETY

50% Cabernet Sauvignon and 50% Merlot.

GRADUATION

14,5% vol.

ELABORATION

The fermentation takes place at a controlled temperature 25/30 ° C, with maceration with the skins, in order to promote the formation of aroma and colour in the first fermentation.

AGEING

Aged 12 months in oak barrels, remaining a minimum of two years in bottle.



TASTING NOTE

On the eye. Bright ruby red brick tones, typical of the breed.

On the nose. Red fruit, coffee and roasted aromas of pepper, woods and characteristics of the Cabernet Sauvignon.

On the palate. Creamy flavor with hints of red fruits. Balanced with ripe tannins and good in the mouth.

FOOD PARING

Due to its complexity is perfect for taking all kinds of red meat and game. Ideal partner in Rice dishes and stews, and to take strong cheeses.

TEMPERATURE

Keep in fresh and dry, out of light.

Temperature 15-20°C. Consume temperature between 16-18°C.