

1808 RESERVA



VARIETY	Tempranillo 100%
ORIGIN	Vineyards around Laguardia, in the heart of the Rioja Alavesa. Designations of Origin and Control Board Rioja. Spain.
HARVEST	hand picked.
ALCOHOL CONTENT	13,5% Vol.
VINIFICATION	Alcoholic fermentation carried out at 29°C (84F) in stainless steel fermentation tanks using native yeast. Complete malolactic fermentation with its lees.
MACERATION	Maceration for 21 days in stainless steel vats.
OAK	In American oak barrel for eighteen months.
AGING IN BOTTLE	For six months
TASTING NOTES	Red cherry color, of medium intensity, clean and shining, with wide and attractive strip. Discrete aromas of forest red fruits with liquorice. Something of smoked and coffee roasting. It needs time to unfold. Acidity-alcoholic well balanced, long. Predominance of the barrel on the fruit. Aftertaste with coffee roasting memories.
FOOD PAIRING	Cooked White Beans, Lamb shank with pine nuts and raisins, Pork Tenderloin Stew Rosemary Honey, Beef Stew, Idiazabal Cheese very cured.