

Reserva 2011



PRODUCT: RESERVA

WINERY: Bodegas d. Mateos SL

PRODUCTION AREA: Denominación de Origen Calificada Rioja

LOCATION: Aldeanueva de Ebro (La Rioja), Spain

GRAPE VARIETIES: 80% Tempranillo, 15% Garnacha, 5% Graciano

AVERAGE AGE OF VINES: 50 years

AVERAGE YIELD 5.000 kg/Ha

ALCOHOL CONTENT: 13,5% vol.

Production

1. Destemming of the grapes.
2. 4-day cold pre-fermentation maceration at a temperature of 15°C.
3. 28-day temperature-controlled (29°C) fermentation in stainless steel vat with a stirring of the lees and two 1-hour pumping over operations each day.
4. 10-day post-fermentation maceration of the wine on its pomace.
5. 40-day malolactic fermentation in stainless-steel vat.
6. 14 months' ageing in new and 2nd fill 225L French oak barrels (100%).
7. Natural clarification in the barrel with racking every 4 months.
8. Bottled unfiltered (a light deposit could develop in the bottle).
9. A minimum of 24 months' ageing in bottle before market release.
10. Labelling and shipping.

Description

APPEARANCE:

Bright ruby red hue of medium-high intensity and light brick red tones.

NOSE:

Very complex aromas from the wine's ageing against a long-lingering backdrop of liquorice, jammy black fruit (prunes and dried figs) and scrubland, followed by complex mineral, powdery and spicy aromas..

PALATE:

Big, full-bodied wine with a well-structured and silky frame. Lovely, velvety finish with long-lingering notes from the wine's ageing.

SERVING TEMPERATURE:

18°C

FOOD PAIRING:

Game stews and poultry, grilled red meats, roast suckling pig, foie gras, hard cheeses and Iberian sausages. We recommend decanting the wine 30 minutes before serving to allow it to show its best.