

Gran Reserva 2011



PRODUCT: GRAN 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: 55 years
AVERAGE YIELD: 4.500 kg/Ha
ALCOHOL CONTENT: 13,5% vol.

Production

1. Destemming of the grapes.
2. 6-day cold pre-fermentation maceration at a temperature of 16°C.
3. 29-day temperature-controlled (27°C) fermentation in stainless steel vat with 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. 24 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 may develop in the bottle).
9. A minimum of 36 months' ageing in bottle before market release.
10. Labelling and shipping.

Description

APPEARANCE:

Ruby red hue of medium intensity with light brick red tones.

NOSE:

Evolved aromas of ripe fruit, dried red flowers and orange peel, which evolve into notes of toasted oak, leather, mild tobacco and sweet spices. Complex mineral aromas, black powder and undergrowth.

PALATE:

Smooth on the palate with nice acidity, elegant tannin, still needing to round out a bit and with plenty of life ahead. Enjoy now or lay down for a few years.

SERVING TEMPERATURE:

17°C

FOOD PAIRING:

Game stews, grilled red meats, roast suckling pig, hard cheeses and Iberian sausages.

We recommend decanting the wine 45 minutes before serving.