

## IMPERANTE RESERVA



**COUNTRY** Spain

**GRAPE VARIETY**

Tempranillo, Graciano, Garnacha.

**ALC. %** 13,5

**VINEYARDS**

Age: More than 50 years old.  
Soil: Calcareous and clay, poor in organic matter.  
Altitude (m): 560-700.  
Sustainable farming. Zero residue wine.  
Hand harvested.  
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**APPELLATION**

Rioja DOCa

**ELABORATION**

Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel. Aged in French medium toast and American oak barrels medium toast during 30 months + 12 months in bottle before release.

**PAIRING**

Perfect pairing with Iberian acorn-fed Ham, filet mignon, roasted lamb and all-important dishes.

**TASTING NOTES**

Bright ruby. Expressive aromas of dark chocolate, redcurrant, cherry, licorice. Vanilla spicy predominant touches. Juicy in the mouth, glossy tannins with mineral notes mixed with seductive oak vanilla spices.

**RATINGS**

•90 Wine Enthusiast (WE) 2019

**LOGISTICS**

6 PACK	12 PACK	VMF	EUROPALLET
24 x 16 x 32,5 cm	32 x 24 x 32,5 cm	140 cs 6   1150Kg	125 cs 6   1000Kg
8 Kg	16 Kg	252,5cm	187,5cm
		70 cs 12   1120Kg	60 cs 12   960Kg
		187,5cm	220cm