MISA & CUVÉE

IMPERANTE GRAN RESERVA 2019



COUNTRY Spain

GRAPE VARIETY

Tempranillo 80%, Garnacha 20%

ALC. % 13.5

VINEYARDS

Age: More than 70 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 medium toast oak barrels during 24 months + 36 months in bottle before release.

PAIRING

Perfect pairing for a succulent Sirloin steak, Roasted lamb, on the bone rib-eye steak, beef wellington and all important dishes.

TASTING NOTES

Bright garnet. Perfumed, slightly high-toned aromas of blackberry, licorice, wild herbs and elegant vanilla. Extremely long, with resonating sweetness, gently tannic and very long finish.

RATINGS

•92 Wine Enthusiast (WE) 2018

LOGISTICS

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