MISA & CUVÉE

IMPERANTE RESERVA 2020

LÓPEZ -ALONSO



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 | 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