

VITOLA RESERVA 2021



COUNTRY Spain

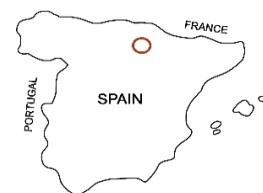
GRAPE VARIETY

96% Tempranillo, 4% Graciano.

ALC. % 14.5

VINEYARDS

Age: More than 50 years old.
Soil: Slopes of limestone and clay.
Altitude (m): 550-600.
Sustainable farming.
Hand harvested.



APPELLATION

Rioja DOCa

ELABORATION

Fermented at controlled temperature of 28°C in small stainless-steel vats. Two short remontages (pumping over) applied daily during the first stage of the fermentation. Malolactic fermentation started spontaneously and went through perfectly well right after the alcoholic fermentation.

PAIRING

A great accompaniment to dishes of veal, lamb and poultry.

TASTING NOTES

Cherry red color with bright hues. Complex aromas, ripe fruit, spices (cloves, pepper). On the palate liquorice, coffee, fresh and very long and balanced.

RATINGS

- 93 R. Parker (WA) , vntg 2021, 2014
- 93 Tim Atkin , vntg 2021, 2019
- 94 Vinous , vntg 2019
- 94 R. Parker (WA) , vntg 2019, 2016
- 94 Tim Atkin , vntg 2018
- 92 Tim Atkin , vntg 2016

LOGISTICS

6 PACK
32 x 23.5 x 16 cm
8Kg

12 PACK

VMF
120 cs 6

EUROPALLET
120 cs 6