



ENTREGADO RESERVA Selección

D. O. Ca. RIOJA



Location:	Valle del Najerilla (La Rioja) - Spain
Age of vines:	Vines over 25 years of age
Yield:	6.500 Kg/Ha
Plantation system:	Goblet and pruned (system cordon Royat)
Soils:	Clay-calcareous and clay-ferrous, poor in organic matter with good filtration and drainage
Vineyard altitude:	500 - 650 meters
Climate:	Atlantic and Continental with significant variations of temperature between day and night
Rainfall:	436 mm
Average temperature:	13.5°C
Harvest:	Mechanical night harvest and manual
Harvest Period:	October
Elaboration:	Integral management of the vineyard under the strictest quality criteria. Harvest is key for our elaborations as well as hand selection tables at the winery to ensure only healthy branches enter the winery. Elaboration is carried following traditional method with cryomaceration before pressing, with exclusively native yeasts and controlled temperature during fermentation. Clarification by natural decanting.
Ageing:	Aged in American and French Oak Casks for at least 12 months minimum (small grain-pore). Refined in bottle for more than 6 months.
Grape Variety:	90% Tempranillo and 10% Garnacha
Alcohol:	13.5%
Production:	50.000 bottles
Tasting Notes:	Intense deep red colour. On the nose good aromatic intensity and ripe fruit with a predominance of roasted coffee. In the palate tannins are present and at the same time perfectly polished. It is sweet with good persistence. Perfectly harmonious.

