

TINTO RESERVA ESPECIAL FINCA LA REÑANA 2014



GRAPE VARIETIES:

95% Tempranillo, 5% Graciano and Mazuelo

GRADE:

14,5% vol

TYPE OF SOIL:

High altitude Limestone

COLOUR:

Dark ripe cherry red, with ruby notes

AROMA:

Spiced, red fruit with vanilla and cinnamon background. Complex by the use of elegant and high-quality oak

PALATE:

Elegant, juicy and fresh. Well integrated tannins with a long pleasant finish

KNOW THIS WINE BETTER

- + Grapes from our vinyard Finca la Reñana. Its soils contribute to elegance, high minerality and a high ageing potential.
- + Hand harvest in 15 kg boxes.
- + Selection table.
- + Aged in specially selected new French oak barrels from the finest forest of France, for a period of 16 months giving structure and aromatic complexity to the wine.
- + Aged in bottle for a minimum of 18 months before being released.