



Reserva 21 Months 2016



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Carmelo Rodero



GRAPE VARIETIES: (Tempranillo) 90% Cabernet Sauvignon 10%.

GRADE: 14.5% vol.

TYPE OF SOIL: Clayey.

COLOUR: Intense bigarreau cherry red color with subtle purple highlights, bright russet and amber rims displaying its aging.

AROMA: Delightfully subtle on the nose, with ripe fruit notes perfectly blended with the wood aging, leading us to special aromas (vanilla, cinnamon) and the stimulating scent of roasted coffee or toasted bread.

PALATE: Very meaty on the tongue, with a lingering finish and fully balanced acidity. The harmony of the soft, mature tannins fill your palate with enjoyable textures.

