

Fuentspina

Reserva



DESCRIPTION:

It is a wine made exclusively with Tempranillo grapes from selected vineyards with an average age of 50 years. After an aging in new French oak barrels for more than a year we get this magnificent wine.

ELABORATION:

Grapes that exceed the highest quality standards in terms of structure and character are destined for Reserva. After de-stemming and crushing the grapes, they are sent to stainless steel tanks where they undergo a pellicular maceration at a temperature of 5°C for 72 hours in order to obtain the maximum potential of primary aromas. The must obtained is fermented with a yeast selected by the winery at a constant temperature of 25° C for a period of 7 to 10 days, prolonging the maceration for 10 more days to obtain greater concentration of tannin and improve its structure. The malolactic fermentation is carried out in new French oak barrels, where it will be aged for 16 months. Afterwards, the wine is bottled and remains in the winery for 2 more years before being released to the market.

TASTING NOTE:

Cherry colour with garnet rim. Aromas of ripe fruit with roasted touches, chocolate, toasted caramel. Powerful mouth, tasty, fleshy, spicy with ripe tannins. Long and persistent finish.

RECOMENDED WITH:

Red meat, lamb and suckling pig, game, elaborated stews and cured cheeses.

SERVICE TEMPERATURE: 18°C