

# Voelos Reserva 2014

## Simply Rioja.

**TIM ATKIN MW: 92 Pts. ~ GUÍA GOURMETS: 94 Pts.**

Anything special planned for today? It's time for VOELOS RESERVA. Without losing a jot of freshness, it will woo you over with its elegance and balance, its nuances and its infinite complexity. A wine for enjoying in peace, with a tasty casserole and, if there's any left, a wine to last you long into the after dinner conversation. VOELOS RESERVA is that treat you give yourself when the week has gone well or the wine you choose to create a nice atmosphere for a special celebration. A limited edition for those specially-chosen moments.

**VARIETIES:** 100 % Tempranillo

**VINES:** Grapes grown in a selection of vineyard plots located in the Sonsierra. Calcareous clay soils at altitudes between 400 m. and 650 m.

**HARVESTING:** Grapes picked by hand between 1 and 16 October 2014.

**VINIFICATION PROCESS:** Spontaneous fermentation at 24-26° C, in 15,000-litre, stainless steel vats, with pumping over several times per day.

**AGEING:** Cask-aged in French oak for twenty-four months.

**ANALYSIS:** Alcohol: 14 % ABV. ~ pH: 3.60 ~ Total tartaric acidity: 5.52 g/l

**TASTING NOTES:** A ruby-cherry colour, clear and bright. On the nose, Voelos Reserva 2014 shows a classic style, very Rioja. It is a fresh, aromatic wine with delicious syrupy, ripe fruit aromas, with dried prunes, leather and black pepper that grab you. Balanced and complex on the palate, with good fresh acidity and backbone. Polished tannins and a very long, lingering finish.

**FOOD PAIRINGS:** Roasts, spicy meat casseroles, small game, mature cheeses.

**BEST SERVED AT:** 16 °C

**FORMATS:**

- 750 ml. Bottle in cardboard box of 6 units or 3-bottle gift pack.
- 1500 ml. Bottle in cardboard box of 6 units.

