

Voelos Reserva 2016

Simply Rioja.

WINE ADVOCATE: 92 Pts. ~ JAMES SUCKLING: 91 Pts. ~

GUÍA PROENSA: 91 Pts. ~ GUÍA GOURMETS: 91 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 1st and 16th October 2016.

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, we find a subtle, very elegant, balance wine, full of nuances. Fruity character marked by ripe red and black fruits, spices and mineral notes and tertiary aromas. Soft and elegant mouth entrance. This wine presents a marvelous balance and freshness, with a wide presence in the palate. We can enjoy spicy and bouquet aromas in the aftertaste, together with a long and persistent 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.

