



milenrama

RESERVA



Characteristics

Grape Variety: Tempranillo

Appellation: D.O.Ca. Rioja

Viticulture: gobelet pruning, manual winegrowing. The average age of vineyards is 40 years old with clayey-calcareous soils, mainly graves in surface; altitudes between 300-500m

Elaboration: harvesting by hand. 15 days of alcoholic fermentation in concrete tanks at 25 degrees. 23 days of malolactic fermentation.

Ageing: 18 months in American and French oak barrels.

Tasting note

Red color; in the nose it is very complex, with slight fresh fruity aromas together with spices, tobacco and dried fruits. Perfectly integrated. Velvety in the mouth, with a smooth tannins and a long aftertaste.

Pairing

Perfect for red meat, hunting dishes and any kind of roasted or stew.