SIERRA CANTABRIA RESERVA

Sierra Cantabria

GRAPE VARIETIES

Tempranillo 100% from 30+ year old vineyards.

SOIL

At the foothills of the Sierra de Cantabria, with a surface area of 18 hectares and at an altitude of 560 meters, it has an Atlantic climate but is also influenced by Mediterranean and Continental climates. The calcareous clay soil is excellent for obtaining high quality wines.

VINIFICATION

Traditional, 100% destemmed. Temperature-controlled fermentation between 28 and 30° C with selected yeast (Saccharomyces cerevisiae). Extended post-fermentative maceration on the skins for 14 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. Aged for 18 months in 20% new French and American oak.

TASTING NOTES.

The garnet-colored Reserva offers up a nose of cedar, violets, mineral, cassis, and cherry. On the palate it is complex and harmonious, medium bodied with blackberry and spice.