

MEDIEVO

GRAN RESERVA

Medievo Gran Reserva

TASTING NOTES

COLOUR

Red ruby with tile glints, which with the past of the time will become orange.

AROMA

Intense, complex mature berry fruits and spices combine with lactose aromas of mocha and dark chocolate.

PALATE

Very full bodied and structured on the palate. A memorable wine with a clean, persistent finish.

ELABORATION

Made with Tempranillo and Garnacha grapes. It was made with manually harvested grapes from over 30 years old vines grown in high altitude vineyards. The wine was aged for 24 months in American and French oak followed by 36 months in bottle.

BARREL

70% American oak and 30% French oak.

PAIRING

Legumes, spicy stews of red meats, hunted meats, roasts, cured cheeses ...

LASTEST AWARDS

- Selected by Tim Atkins and Sara Evans between 10 best Gran Reservas in Rioja
- 90 points, Best of Rioja Tasting Meininger 2014
- Bronze Medal, *Decanter World Wine Awards 2013*

ANALYSIS

Alcoholic degree: 13.5% Vol.
Volatile acidity: 0.60 g/L
Total acidity: 5.2 g/L
pH: 3.60
Reducing sugar: 2 g/L
Total sulfur dioxide: 120 mg/L

