

# MEDIEVO

## RESERVA



### ELABORATION

Made with Tempranillo, Garnacha, Graciano and Mazuelo varieties.

These grapes come from some plots in the term "Las Planas" located at 500 meters of altitude.

Fermentation in stainless steel tanks at a controlled temperature of 28°C. Clarified, filtered and transferred to barrel, where it remains for 24 months and another 12 months in bottle.

### BARREL

70% American oak and 30% French oak.

### PAIRING

Stews and poultry, grilled red meat, roast suckling pig, foie gras, cured cheeses and cold meats.

### LASTEST AWARDS

- 91 points *Wine Enthusiast* 2020
- Gold Medal, *Berliner Wine Trophy 2018*
- Gold Medal, *Berliner Wine Trophy 2017*
- Gold Medal, *Asia Wine Trophy 2016*

### ANALYSIS

Alcoholic degree: 13.5% Vol.

Volatile acidity: 0.60 g/L

Total acidity: 5.2 g/L

pH: 3.55

Reducing sugar: 2 g/L

Total sulfur dioxide: 120 mg/L

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### TASTING NOTE

#### COLOUR

Red rubi color with lime glints.

#### AROMA

Aroma of very mature fruits (prune) with mineral notes (leather and vanillas).

#### PALATE

Complex and well balanced in mouth due to its well polished tannins.