

BENTUS RESERVA 2005

DOCa RIOJA VINTAGE: EXCELLENT

DESCRIPTION

a) Varieties: Tempranillo 80 %
Mazuelo, Graciano & Garnacha 20 %

Vineyards located on clay-limestone terrains in the Rioja Alta

b) Elaboration:

The grape harvest was manual and selected in the vineyard. The stemmed grapes are fermented in small tanks with intense pumping overs and controlled oxygenation processes, at a maximum temperature of 26 - 30°C. The wine performs its malolactic fermentation in new American and French oak barrels (50%/50%). After this, the wine's ageing lasts 16 months. The wine is later bottled and the qualities of the grapes are kept. The wine remains bottled until it finally reaches the market.

TASTING

Colour: Attractive dark cherry red colour, of high layer. Bright.

Aroma: Its aroma is characterized by its complexity, in which mainly black fruits and licorice hints stand out, as well as mulberry and black plums. The new wood is present with vanilla, coco and spices like cinnamon hints.

Taste: Its entry into the mouth is wide and fresh, fruity. Tannins are present in the second stage and create a rounded and fruity sensation. The finish is characterized by its persistence and the aromas of the new barrel.

Consumption: It is very good paired with grilled meat, cheeses, stews and roasted fowl, as well as game. We recommend uncorking the wine and letting it oxygenate before consumption.

To be served at between 16 and 18° C.



BENTUS
RESERVA
2005