

## Ciconia

### Ciconia Reserva

#### Classification

Reserva

#### Soil

Clay and Schist

#### Grape Varieties

Aragonez

Syrah

Touriga Nacional

#### Vinification

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in stainless steel vats. Maceration after fermentation between 5 and 10 days. Malolatic Fermentation in stainless still vats with oak staves.

#### Tasting Notes

**Color:** Deep ruby hue with violet hints

**Aroma:** Very ripe red and black fruits (mulberry, raspberry and plum), integrated with spicy and balmy notes, such as pepper, mint and coconut

**Palate:** Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tanins

#### Matches with

Mediterranean food in general, pasta, lamb, game and soft cheeses

#### Ageing

9 months in French and American  
Oak Barrels



**90** pts.  
**Wine Spectator**