

MEDIEVO

RESERVA

Medievo Reserva

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.



ELABORATION

The Medievo Reserva is sourced from a parcel of land called “Las Planas” planted at over 500 feet of elevation. Fermentation in stainless steel tanks at a controlled temperature of 28°C. Clarified, filtered and transferred to barrel, where it remains for 18 months and another 6 months in bottle.

VARIETIES

80% Tempranillo, 10% Garnacha, 5% Mazuelo and 5% Graciano.

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

- Gold Medal, *Berliner Wine Trophy*
- Gold Medal, in *Asia Wine Trophy* and *Berliner Wine Trophy*
- 88 points, *Best of Rioja Tasting Meininger 2014*
- *Three Stars Decanter 2012*
- Gold Medal, *Florida International Wine Challenge*

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