



## VIÑA CUMBRERO RESERVA 2013

### Tasting Sheet



Viña Cumbretero's remarkable Rioja style is both elegantly complex and exquisitely proportioned for classic Spanish wine lovers.

Viña Cumbretero wines are the result of the perfect combination of a careful grape selection and an innovative winemaking technology.

#### VINTAGE 2013

#### VARIETALS / BLEND

100% Tempranillo.

Viña Cumbretero red wines are crafted exclusively with Spanish indigenous Tempranillo grapes from traditional gobelet vines in Rioja Alta.

#### ORIGIN & TERROIR

D.O.Ca Rioja, located in Spain's cool North, with variations in altitude, chalky clay soils, plenty of rain and long springs and autumns, all of which provide ideal grape growing conditions.

#### CRAFTING & AGING

Crafted exclusively with selected grapes from vineyards located in the best areas of Rioja called "Rioja Alta", harvested carefully by hand.

Alcoholic fermentation in steel tanks with the Ganimede® system with 20 days of maceration followed by malolactic fermentation in cement tanks. The second fermentation took place

in underground tanks, after which the wine was transferred to handcrafted American and French oak casks, where it aged for 25 months before rounding-off in bottle for 14 months minimum.

#### SENSORY EVALUATION

*LOOK:* Red cherry color, with brick overtones. Bright and clean.

*AROMAS & PALATE:* Elegant aromatic intensity with spiced and toasted notes. Luscious and vivid palate, with red fruit flavors and elegant oak notes. Tamed and expressive tannins and balanced acidity that provide a long quality-wood finish.

#### SERVING & FOOD PAIRING

Perfect for pairing with stews, barbeques and all kind of meats, specially grilled.

Best enjoyed at 16°C / 61°F.

#### WINE ANALYSIS

Alcohol: 13,5% v/v.

#### AWARDS

International Wine Challenge - Silver Medal (v. 2012).

