

MARIUS

RESERVA

GRAPE VARIETY: 50% Monastrell 25% Garnacha Tintorera 25% Tempranillo

D.O.P.: ALMANSA

VINEYARD: 750-900 metres altitude, 45-65-year-old dry-farmed bush vines from our best vineyard plots, organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall

TYPE OF CASK: American fine grain medium-toasted oak casks

AWARDS:

- SILVER** – Mundus Vini 2017 (2014 vintage)
- COMMENDED** – Decanter World Wine Awards 2017 (2014 vintage)
- GOLD** – Berliner Wein Trophy 2016 (2013 vintage)
- SILVER** – Mundus Vini 2016 (2013 vintage)
- SILVER** – Mundus Vini 2015 (2012 vintage)
- GOLD** – Mundus Vini 2014 (2011 vintage)

VINIFICATION:

High-altitude Monastrell, Garnacha Tintorera and Tempranillo grapes are sourced from dry-farmed 45-65-year-old bush vines from our best vineyard plots. Grapes are harvested from the beginning of September (Tempranillo) to the end of October (Monastrell) followed by a hand-selection of the ripest bunches at the winery and maceration and fermentation of each variety separately during three to four weeks at 27-28 °C. The young wine of each variety is raked several times to remove the heaviest lees and then stored in stainless steel tanks for 8-10 months prior to blending the various varieties and ageing the wine for 12 months in 300 litre fine grain medium-toasted American oak casks. The wine is then bottled after undergoing gentle filtration and aged for a minimum of 9-12 months in bottle prior to release.

TASTING NOTES:

Ruby-coloured with a cherry-brick rim, this finely balanced Reserva red wine offers a complex nose of raspberries, stewed plums, and spices with vanilla notes. Rich and delicate on the palate with great depth and a lingering smooth finish.

FOOD PAIRING:

The Reserva red wine goes well with red meats dishes of all kinds, game birds, and also grilled fish dishes.
Best served at 16-18 °C



PIQUERAS
BODEGAS Y VIÑEDOS