



# PRIOS MAXIMUS RESERVA



Elaborated with grape from our best vineyards, the ones lying next to the Duero river. Produced with the most refined and traditional methods, 24 months in French high quality barrels.

Grape: 100% Tempranillo

Bouquet: Balsamic and minerals interwoven, fruit jam nuances (strawberry, red plum). After a while in the glass, it displays a wild and elegant toasted fruits fragrance.

Mouth: Good structure, alcohol-sharpness balance, silky tannin. Aftertaste persistent and aromatic.

Service temperature: 16° - 18°

Gastronomy: Red meat, cured cheese, Iberian cold meat, spicy food.

Format:  
Container: Bottle 750 ml.  
Packaging: 6 bottles wooden box.