

URBINA

SINGLE ESTATE

Urbina Reserva Especial 2006

TASTING NOTES

COLOUR

Dark ruby and very bright in colour.

ON THE NOSE

Of medium intensity, fine black fruits, black cherries, ripe plum, leather and tobacco notes which integrate perfectly with the oak.

ON THE PALATE

Round, silky and smooth. Voluptuous, sweet middle palate with delicious, concentrated ripe Berry, mature fruit bradening out. Refreshing acidity, elegant complex and classy. Long finish.



WINE

Urbina Reserva Especial 2006

WINERY

Bodegas Urbina

ORIGIN

DOC Rioja, Cuzcurrita del Rio Tiron

GRAPE VARIETY

Tempranillo

ALCOHOL

14%

VITICULTURE

A selection of only the very best Tempranillo grapes from average age 40+ year old vines used for the production of Reserva and Gran Reserva wines

ENOLOGY

The wine is produced by the team of winemakers headed by Pedro Benito Urbina

PRODUCTION

66.000 bottles approx

ELABORATION

Fermented at 28°C and macerated for 28 days in stainless steel tanks. Aged 2 years in French and American oak and at least 2 years in bottle prior to release. Only indigenous yeasts are used in the wine-making process which give the Urbina wines their unique personality.