

URBINA

SINGLE ESTATE

Gran Reserva Especial (Classic vintage)

Reviews: Robert Parker, 92 points: "The 1994 Gran Reserva Especial (from a great vintage) is medium ruby coloured with a lovely bouquet of cherry blossom, earth notes, spice box, leather, black cherry, and plum. On the palate it is multifaceted, elegant, concentrated, impeccably balanced, and holding strong. It should drink nicely for another 10-15 years if not longer."

TASTING NOTE

COLOUR

Intense, dark ruby with amber glints.

ON THE NOSE

Powerful and seductive, rich vegetable and tobacco.

ON THE PALATE

A perfect harmony of oak and glorious fruit, prunes, dates and sweet raisin flavours, silky and creamy on the palate with a very long and full finish.



WINE

Urbina Gran Reserva Especial

BODEGA

Bodegas Urbina

ORIGIN

DOC Rioja Alta, Cuzcurrita del Rio Tiron

VARIETIES

Tempranillo

ALCOHOL VOLUME

14%

VITICULTURE

A selection of only the very best Tempranillo grapes from average age 40+ year old vines

ENOLOGY

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

PRODUCTION

66.000 bottles

ELABORATION

Fermented at 28° C and macerated for 28 days. Aged for at least 36 months in oak casks and a further 48 months in bottle before release. Only indigenous yeasts are used in the wine-making process which give the Urbina wines their unique personality