

URBINA

SINGLE ESTATE



WINE

Urbina Selección

BODEGA

Bodegas Urbina

ORIGIN

DOC Rioja Alta, Cuzcurrita del Rio Tiron

VARIETIES

Tempranillo

ALCOHOL VOLUME

13%

VITICULTURE

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

ENOLOGY

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

PRODUCTION

33.000 bottles

ELABORATION

Fermented at 28° C and macerated for 28 days. Aged for at least 15 months in oak casks. The wine will develop into a fine Reserva within 4 years if conserved at a temperature between 15° and 18°

Selección

TASTING NOTE

A selection of the very best Tempranillo grapes from over 40+ year old vines used for the production of Reserva and Gran Reserva wines. Aged 15 months in American oak casks, released early before Reserva status, but with all the qualities of Urbina's Reserva wines.

COLOUR

Intense, dark ruby red.

ON THE NOSE

Very concentrated nose of berries, damsons, and figs.

ON THE PALATE

Full-bodied, rich fruit cake and savoury vanilla flavours, well-structured, mellow, firm tannins with the fine elegance of the Urbina marque.