



SEÑORIO DE VAL RESERVA (D.O. VALDEPEÑAS)



Winemaking: Red wine produced with Tempranillo grapes from our own vineyards. After closely monitoring the pruning, growth and maturation of the grapes (pulp and skins) from each parcel, we proceed to the selection and hand-harvesting of each vineyard. The fermentation and maceration of the grapes last between 15 to 20 days, after which begins an ageing in new French and American oak barrels, with different degrees of toasting in order to enhance the flavors of the Tempranillo.

Tasting notes:

- **Colour:** Deep but bright red-tile colour with long, elegant tears suggesting a pleasant mouth-feel.
- **Nose:** Good intensity, long and complex, where ripe-fruit aromas dominate, with a touch of vanilla and cinnamon. A hint of black pepper.
- **Palate:** Nicely structured attack, well-rounded and chewy, pleasant tannins from both fruit and oak, full and complex taste that is elegant and lingering.

Serving advice: Better served at 14 - 16°C with red meat, poultry, roast lamb, pork, beef, game and cheese.

