

## VALSERRANO RESERVA 2011

### Comments:

Thanks to the very favourable growing conditions, the vines remained in excellent vegetative and sanitary condition right up to the moment of harvesting. This, together with the moderate yields, meant that it was possible officially to classify this vintage as Excellent and one of the three best in the last 30 years.

### Vinification and ageing:

Produced from 90% Tempranillo and 10% Graciano grapes.

Cold maceration and fermentation at a controlled temperature to preserve the fruity grape aromas as much as possible and obtain the ideal extraction of colour.

Aged for 2 years in American- and French-oak casks and kept for a few months in vats to ensure the correct blending of the wines prior to bottling, which took place in January 2015.

### Tasting notes:

- **COLOUR:** Bright, clean, intense garnet red. Violet hues with little sign of evolution.
- **AROMA:** High, sharp intensity on the nose. Red-berry fruit over a base of cocoa, toasted, and balsamic nuances coming through. When the wine is swirled, the intensity grows, with reminders of sweet roots and ginger also appearing.
- **MOUTH:** Lively mouth-feel, whole, balanced tannins. Flavours of fresh red fruit mingling with spiciness and hints of minerals. In the aftertaste, it is long, fresh and persistent.

