

VALSERRANO RESERVA 2012

Comments:

The 2012 harvest was small in quantity due to the drought but the balance in ripening indicators between potential alcoholic strength and polyphenols was good, allowing fine quality wines to be obtained. It required careful, selective picking in order to ensure maximum quality grapes were harvested from each vineyard. The vintage was officially classified as VERY GOOD.

Vinification & 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.

Tasting notes:

- **COLOUR:** Cherry-red with medium-high depth of colour and bright, lively hues denoting little evolution.
- **AROMAS:** With the glass held still, notes of herb infusions, fine wood and Atlantic berries. When the wine is swirled in the glass, underlying pastry shop aromas come through with red-berry fruit such as blackberries, aromatic herbs and infusions like green tea and camomile...
- **MOUTH:** Fine attack with crisp, balanced tannins, leaving flavours which recall the aromas found on the nose. The retro-nasal sensation is elegant, complex and full of nuances which will continue to evolve over time in the bottle.

