

VALSERRANO RESERVA 2013

Comments:

The 2013 Vintage suffered from the adverse weather conditions in the spring, with cold, rain and heavy frosts, which meant that ripening was delayed and the total yield of the harvest was reduced. It meant careful selection of the grapes and using all the Bodega's technical know-how to produce the best wines.

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 color.

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 depth of colour, lively shades and little sign of evolution.
- **AROMA:** With the glass held still, Mediterranean nuances, with undertones of lavender, thyme and herb teas. When swirled in the glass, fresh hints of ozone, peat and underlying balsamic and spicy nuances such as dry bay leaf come through, with hints of bread dough.
- **MOUTH:** A pleasant attack with fresh tannin harmoniously integrated with the oak leaving flavours which evoke the aromas found on the nose. The retronasal phase is complex, elegant and packed with nuances which will evolve with time in the bottle to produce the typical Rioja Alavesa "Fine red" style.

