

VALSERRANO RESERVA 2014

Comments:

The 2014 vintage was blessed by good climate conditions throughout the growing cycle, making it possible to obtain wines ideal for cask-ageing to produce Crianza, Reserva and Gran Reserva 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 colour.

Aged for 24 months 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, last June 2017.

Tasting notes:

- **COLOUR:** Garnet red with good depth of colour, lively hues and little sign of evolution.
- **AROMA:** With the glass still, reminders of noble wood, such as cedar, appear. When the wine is swirled, nuances of dried fruit appear, along with spices like nutmeg, cloves and hints of cherry liqueur. Highly expressive.
- **MOUTH:** Creamy attack, then a full flavour as it passes over the palate, with the tannins well integrated with the acidity, creating a pleasant, tasty structure. In retro olfaction it is powerful, clean and profound, with nuances recalling the sensations enjoyed on the nose.

