

VALSERRANO RESERVA 2015

Comments:

The 2015 vintage was blessed with good climatic conditions until the end of the growing cycle. The Control Board of the DOC Rioja classified it as VERY GOOD, highlighting the freshness and elegance of the 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 July 2018.

Tasting notes:

- **COLOUR:** Garnet red with deep robe, bright glints and little sign of evolution.
- **AROMA:** With the glass still, reminders of fine wood appear, such as cedar. When the wine is swirled you find nuances of dried fruit and spices such as nutmeg, cloves and traces of cherry liqueur. Highly expressive.
- **MOUTH:** A smooth, creamy attack followed by a flavoursome sensation in the mouth, with tannins well-integrated with the acidity, creating a pleasing, full structure. The retronasal sensation is powerful, clean and deep, with nuances of the olfactory impression returning.

