

VALSERRANO GRAN RESERVA 2014

Comments:

The 2014 vintage was favored by the climate conditions throughout the vegetative cycle and the excellent health situation at the end of the veraison, which allowed us to produce high quality wines.

Vinification & Ageing:

Produced from a coupage of 90% Tempranillo and 10% Graciano from our best vineyards. After fermenting at a low temperature to preserve the fruit aromas, it has spent 29 months in American (40%) and French (60%) oak casks and was bottled in May 2017.

Tasting notes:

- **COLOUR:** Ruby-red with medium depth and good tears down the side of the glass.
- **AROMA:** With the glass still, smoky reminders of cigar boxes and curious violet nuances. When swirled, it releases nuances of Mediterranean herbs, scrubland, dried hay and liquorice.
- **PALATE:** Silky-smooth, elegant attack, with controlled backbone. Mouth-filling, supple sensations on the palate with reminders of red berries, liquorice and tobacco. Velvety sensations, typical of the Rioja Alavesa. Fresh, tasty finish.

