



FINCA PEÑAMAYOR RESERVA

D.O. Ca. Rioja

VARIETY: 100% Tempranillo.

WINEMAKING: Made from vineyards between 45 and 60 years old. Thanks to its low yield, it has high concentrations of polyphenols and coloring matter. Fermentation of destemmed grapes in stainless steel tanks with built-in cooling by means of external jackets to maintain temperatures not exceeding 30°C.

AGEING: 24 months in American (50%) and French (50%) oak barrels. Biannual racking, four barrels are used for the aging process. Subsequent refining in bottle.

TASTING

COLOR: Ruby red with development towards tile tones.

AROMA: Complex and powerful nose, with intense notes of leather, balsamic, and raisins.

MOUTH: On the palate, its finesse and balance of sensations stand out. The entry is friendly with an elegant passage through the mouth, highlighting references to overripe fruit, sweet spices, and roasted and integrated with noble tannins. The finish is developed and persistent.

PAIRING: Red meats, game meats, stews, barbecues, spicy food, chorizo, or chocolate desserts.

FORMAT: 750 ml. bottles.

SERVING: 16°C



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