

# RESERVA ORIGINAL 2014

*Homenage to someone who always believed in wine*



**VARIETY:** 100% Tempranillo



**2014 CYCLE:** The viticultural cycle was characterised by heavy rainfall. The initial wet and cold winter gave way to the warm spring, which favoured optimal sprouting and meant a good start for vegetative development. Summer was cool and humid, resulting in slow maturation. Late summer and early autumn saw warmth combined with days of rain, leading to heterogeneous maturation. Thanks to great work in the field, each of our plots was harvested at the ideal viticultural moment.

**HARVEST:** Fourth week of October 2014. Exhaustive selection of the two vineyard plots located in Villalba de Rioja, on the edge of the permitted zone for growing under the DO. Harvested by hand into small crates, with selection of grape clusters with ideal levels of ripeness and health both in the field and on the sorting table in the winery. Tempranillo (100%) from two vineyard plots planted in 1942 and 2005.

**VITICULTURE:** Integrated viticulture, minimal intervention, following the vegetative cycle of the vines so as to achieve the optimum adaptation to the natural conditions of the vineyards. Organic compost.



**VINIFICATION:** Traditional process. Cold maceration with dry ice before fermentation. Stemming, with daily pumping over, combined with delestage and punching down of the cap. Fermentation in oak vats at a controlled temperature of 28°C. Malolactic fermentation in the cask. Aging: 20 months in semi-new (2nd year) 225-litre French-oak casks.



## TASTING NOTES

Ruby-red colour with medium-to-high intensity of robe. Clear, bright and marked by the presence of “tears” on the walls of the glass.

On the nose, medium intensity of aroma, clean and open. Fresh aromas of ripe red fruit, dried nuts (fresh almond), floral notes (violets) and herby, balsamic nuances. These are all mingled nicely with the aromas from the cask: pastry shop, biscuits, spices, white chocolate aromas and liqueur chocolates, as well as the clean leather aroma and complexity developed during the time in the bottle.

An intense attack, with good (medium-high) acidity with polished tannins and balanced alcohol. A long finish with a reappearance in the retronasal phase of the red fruit, balsamic and ageing aromas found on the nose.

To sum up, this is a very well-balanced, harmonious wine, still evolving and with a long life ahead of it.



## SERVICE AND PAIRING

Best served at 17°C to 18°C. Perfect to enjoy with beef, smoked meats, soft cheese and international cuisine, such as spicy Mexican or Chinese dishes.

