

AZULTONO RESERVA

D.O.CA RIOJA (SPAIN)

Wine making process

Grapes selected for their balance between freshness, structure and ripeness. Hand harvested then fermented in stainless steel tanks with 20 days maceration and gentle pumping over 4-5 times daily. Malolactic fermentation in concrete tanks and ageing in French and American oak barrels for 18 months. Settling in concrete tanks, we keep it in the bottle for 18 months.

Uva seleccionada por su equilibrio entre frescor, estructura y madurez. Vendimia manual en palots y remolques. Fermentación en depósitos de acero inoxidable, 20 días de maceración y 4-5 remontados suaves manuales diarios. Maloláctica en hormigón y posterior crianza en bodega francesa y americana durante 18 meses. Posterior reposo en depósitos de hormigón y botellero durante 18 meses.

Terroir

Grapes come from the vineyards of "Rioja Alta" with Atlantic influence. Vineyards located in "Ventosa" and "Medrano" of the Tempranillo and Grenache varieties with clay and limestone soil at 500-600 meters (1600-2000 ft) altitude and more than 40 years of age.

Uva procedente de viñedos de la Rioja Alta con influencia climática atlántica. Viñedos ubicados en "Ventosa" y "Medrano" de las variedades Tempranillo y Garnacha con suelo arcillo-calcáreo a 500-600 metros de altura y más de 40 años de edad.



Appearance / Visual

Tawny color of medium intensity.
Color rojo teja de intensidad media.



Aroma / Olfato

Ripe aroma, red fruit, prune, licorice, pastry and leather scents.
Aroma maduro, fruta roja, ciruela pasa, regaliz, pastelería y notas de cuero.



Taste / Gusto

Silky, round and elegant with fruit in liqueur hints.
Boca sedosa, redonda y elegante con notas de fruta en licor.



Serving temperature / Temperatura

55 - 60°F / 14-16°C.



Food pairings / Maridaje

Goes well with cured cheeses, grilled meats, hunting meat and traditional stews.
Quesos curados, carnes a la brasa, caza y guisos tradicionales.

Type of Wine / Tipo de vino

Reserva / Reserva

Varieties / Variedades

Tempranillo, Garnacha

Alcohol / Alcohol

14,50% vol.

Ageing / Crianza

18 months. 50% French 50%

American oak barrels.

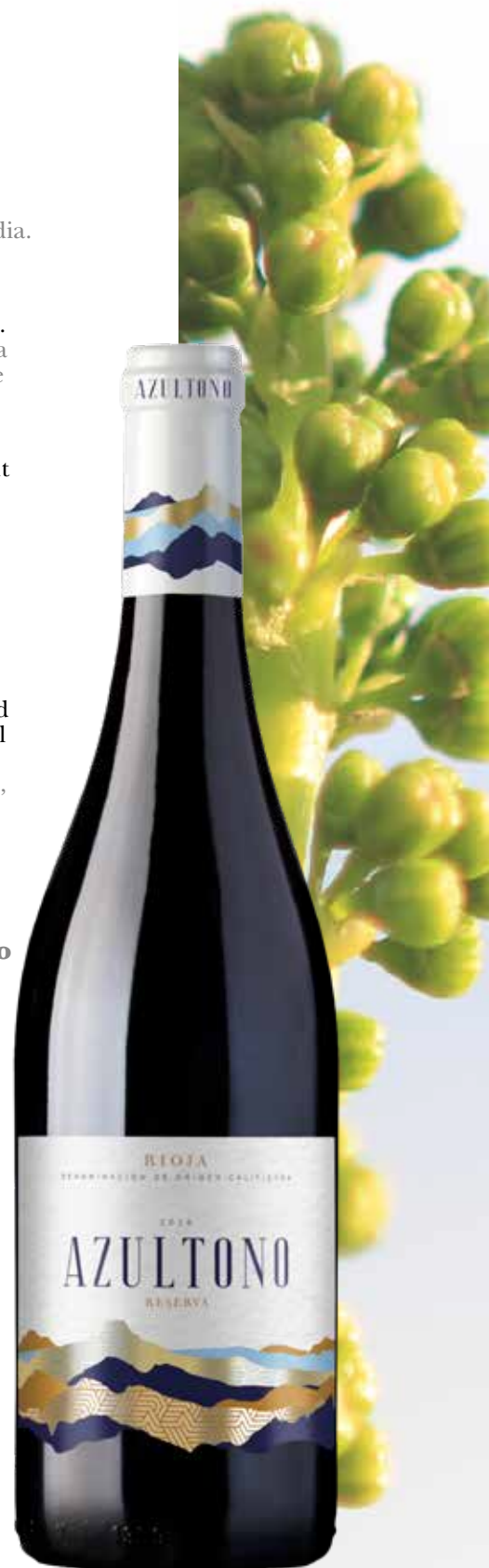
18 meses. 50% Francesa 50%

Americana.

Ageing in bottle / Botella

18 months ageing in bottle.

18 meses de afinamiento en botella.



• Layers per pallet:
• VMF PALLET (48x40-inch)

• Cases per pallet:
• Cases per layer:

• Bottle barcode:
• Case barcode: