



Príncipe de Viana

Reserva 1423

VINTAGE: 2018

VARIETIES:

Tempranillo and
Garnacha

The elegance made wine. A whole range of nuances in perfect balance for the most exquisite palates. A wine designed to make a difference.

VINEYARDS

25-year-old wire-trained vineyards with a limited production. The Grenache is in soils of sandy frank texture, with abundant pebbles, which bring maturity and fresh red fruit. The Tempranillo is on soils with a loam to loam clay texture, with a high presence of limestone loams and good drainage, which contributes to the red and ripe black fruit flavours.

WINEMAKING AND AGEING

Hand harvest. Partial freezing process of the berries, selection tables and cold maceration for 48 hours at 4°C. Alcoholic fermentation for 7 days with selected native yeasts at 28°C. Maceration after fermentation for 14 days. Total encubing period of 22 days. The wine that is used for this selection corresponds only to the bleeding (drop by drop) wine. Malo-lactic fermentation takes place in barrels. 15 months in 100% French oak barrels, followed by 24 months in the bottle.



Bright cherry red. Great intensity.



Complex and attractive that stands out due to its broad array of aromas: first black-currant and plums with subtle exotic coconut and chocolate and finally refreshing mint and eucalyptus finishing with faint spice and toasted oak.



Warm fruity in the palate. Its great concentration and elegance join its sweet tannins that make a long and gentle finish. A complex, soft and elegant wine.



Roasts, stews, legumes, migas a la pastora (Spanish dish made of breadcrumbs), big game, red meat. Cured and semicured cheeses, grilled meat, pork.
Recommended temperature service: 18°C

