



Príncipe de Viana



Reserva

VINTAGE: 2019

VARIETIES:

Tempranillo

A real pleasure for the senses. Ripe, elegant notes of fruit, integrating the finest barrel ageing in harmony, with a freshness and complexity that can seduce any palate.

VINEYARDS:

The vineyards are 20-22 years of age. Calcareous soils with a limestone texture and loams. Very good water drainage.

WINEMAKING AND AGEING:

Hand harvesting with exclusive control to reduce grapevine vigor to obtain certain aromatic and flavour concentrations, with a semi-freezing process of the berries, selection tables and cold maceration at 4°C for 24 hours. Alcoholic fermentation for 7 days with selected 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. Ageing in small French and American oak barrels, for 14 months. 22 months in the bottle.



Bright cherry red with ruby taints with great intensity.



Ripe red and black fruit -blackcurrants, cherries and plums, balanced with a well-integrated wood which adds hints of cinnamon and cocoa to the bouquet. Aromas of eucalyptus and rosemary linger on for a long time.



Full, round and clear flavours and good sweet tannins. along finish with delicious fruit and toast notes.



Stews and legumes, Migas de pastor (traditional Spanish dish made of breadcrumbs) big game, red meat, cured cheeses and roasts.

Recommended temperature: 18°C. Open and decant 20 minutes before drink.