

Príncipe de Viana

RESERVA

Vendimia Seleccionada



Made from best Tempranillo grapes from our vineyards. Ripe, elegant notes of fruit, integrating the finest barrel ageing in harmony, with a freshness and complexity that can seduce any palate.

VINEYARDS: Tempranillo vineyards' soils have the perfect drainage that allows the monitoring of hydric stress more accurately which helps to improve grape concentration and ripeness. Príncipe de Viana's vineyards use the most sophisticated monitoring and R&D technology, which allows for a constant improvement of the quality of the grapes and the wines.

WINAMEKING 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. Alcoholic fermentation with selected yeasts. 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.

TASTING NOTES:

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 Spnaih dish made of bredcrumbs) big game, red meat, cured cheeses and roasts.

Recommended service temperature: 18°C

MATERIALS:

Bottle: Bordeaux 75 cl. Colour: Green *Contains sulphites.

TECHNICAL DATA:

Per. Alcohol: 14% Acidez: 5,4 g/l pH: 3,5

Azúcar residual: 2,3 g/l







