

MAULEÓN RESERVA 2010



PRODUCTION SUMMARY

Made exclusively with Rioja Alavesa grapes selected from the winery's own 60-year old vineyard.
Aged for 18 months in French oak casks, followed by 36 months in the bottle until it is perfect for drinking.

VARIETIES

100% Tempranillo

DESCRIPTION

COLOUR: ruby evolving towards brick red.
BOUQUET: ripe fruit aromas with vanilla tones.
FLAVOUR: well-balanced, smooth and fully structured.

SENSORIAL CHARACTERISTICS

Surprisingly clear ruby color evolving towards brick red, with mahogany-like highlights.
Its basic aroma is reminiscent of ripe fruit. When opened, it spreads and evolves towards heavy and exquisite vanilla tones subtly reminiscent of wood. Pleasant roasted touches of nuts, cinnamon and liquorice.
To the mouth, it is unexpectedly sweet and gentle, with exquisite sensations reminiscent of its aromas. This wine evolves in the bottle and is well-balanced and forceful in its sensations.

