



BERCEO RESERVA D.O.CA RIOJA (SPAIN)

Wine making process

Unequaled quality grapes from our old vines which are hand harvested and selected then fermented at a max temperature of 86°F in concrete tanks and 79 (US gal lqd) barrels. Manual punching down throughout fermentation. Malolactic fermentation in French and American oak barrels with a minimum ageing of 24 months. Settling and fining in concrete tanks then bottled.

Uvas inigualables de nuestras viejas viñas con vendimia manual, mesa de selección y fermentación sin utilización de bombas. Maloláctica en barrica francesa y americana. Crianza mínima en barrica de 24 meses. Posterior reposo y afinamiento en hormigón y botellero.

Terroir

This blend comes from various varieties (Tempranillo, Grenache and Graciano) grown in Baños de Ebro (Rioja Alavesa), San Asensio and Medrano (Rioja Alta). These old Bush vines are noted for their freshness and ripeness.

Este vino es el coupage de varias variedades (Tempranillo, Garnacha y Graciano) cultivadas en tres pueblos, Baños de Ebro (Rioja Alavesa), San Asensio y Medrano (Rioja Alta). Las viñas viejas son de vaso y destacan por la madurez y frescura.



94 POINTS

Appearance / Visual

A medium intense garnet.

Granate un color de intensidad media.

Aroma / Olfato

Red and black cherries elegantly integrated with dried prunes and a mixed fruit compote with leather and tobacco leaf wafting through.

Cerezas rojas y picotas elegantemente integradas con ciruelas, pasas y fruta en compota. Ligeros toques a hojas de tabaco y cuero.

Taste / Gusto

Soft silky tannins and a spicy vanilla crisp finish. Toasty flavours with a refreshing acidity. Taninos sedosos y suaves con un final a vainilla picante. Sabores tostados con una refrescante acidez.



Serving temperature / Temperatura

60-65°F / 16-18°C.

Food pairings / Maridaje

Goes well with chorizo, ham and spicy dishes. Also fabulous with pasta and risottos.

Chorizo, jamón y platos picantes, además de platos de pasta y risottos.

Type of Wine / Tipo de vino

Reserva / Reserva

Varieties / Variedades

Tempranillo, Garnacha, Graciano

Alcohol / Alcohol

14,50% vol.

Vintage / Añada

2016

Ageing / Crianza

Barrel: 24 months, 70% French 30% American oak barrels. Bottle: At least 18 months ageing in bottle.

Barrica: 24 meses, 70% barrica francesa 30% barrica americana. Botella: Mínimo 18 meses.



• Layers per pallet: 5
• VMF PALLET (48×40-inch)

• Cases per pallet: 70
• Cases per layer: 14

• Bottle barcode: 8421950954588
• Case barcode: 28421950954582