

D.O.Ca. Rioja

Condesa de la Sierra Reserva

Condesa de la Sierra Reserva is made exclusively from the best Tempranillo grapes harvested by hand from old vineyards. The result is a superb, elegant and well-balanced wine.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **16-18ºC**

Tasting Notes

A deep, cherry-coloured wine. The nose has aromas of candied fruits, cocoa and subtle oak notes. On the palate it is tasty, round and balanced. It is elegant, complex and has a long aftertaste. At this stage, its sweet and ripe fruit character reappears in perfect harmony with the oak.

Food Pairing

Perfect companion for all kinds of meats, stews, cured cheeses or succulent dishes.

Technical Information

After being harvested by hand, the grapes are transferred to stainless steel tanks where the must remains in contact with the skins for 8 days to extract all the colour and tannins. Alcoholic fermentation then begins for 8-12 days at a temperature of 26-29 ºC, followed by malolactic fermentation which takes place at 20ºC. Afterwards, the wine spends 18 months in new American oak barrels and another 18 months in bottle.