



## Reserva

Tempranillo and Mozuelo  
Best served at: 14°-16°C

ageing: 18 months in american and french oak barrels

### Colour

Garnet-cherry with good depth of colour.

Alc. 14%

### Aroma

Complex and intense on the nose where you can detect spicy and balsamic hints, shaded with cocoa, minerals and fine oak acquired during cask-ageing, which combine with fruity undertones. Reminders of the fruit (strawberry and blackberry).

### Taste

In the mouth it has good backbone and is supple, elegant, round and persistent. A wine with good structure and perfect retronasal phase, with a long, lingering finish.

### Food pairing

Excellent to drink with red meat, fowl, game and mature cheese.  
home cooking.