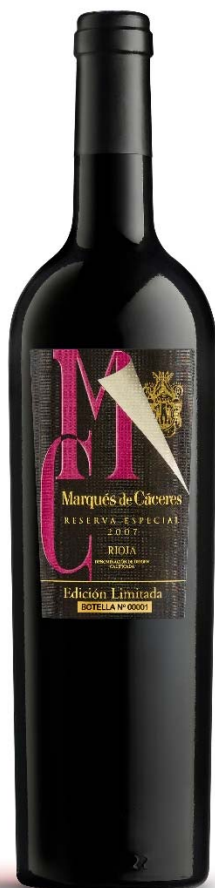


# LIMITED EDITION RESERVA 2007

2007

D.O.Ca. RIOJA

*Limited edition of 21,300 bottles*



## CLIMATE

Unusual weather conditions (dry, sunny winter with little rainfall, lower temperatures and less sunshine in springtime), which delayed the vegetative cycle somewhat. The grapes were smaller and the bunches less compact. This favoured maturity and naturally regulated the amount of grapes on the vines. A dry and mild summer allowed the grapes to mature gradually in our area and the resulting wines are showing perfect acidity, intense aromas and mature tannins. 2007 is comparable to some of the best harvest in recent years.

## TIME IN BARREL & AGEING IN BOTTLE

Our Reserva wines are only produced from vintages classed as “excellent” or “very good”. This prestige Reserva is aged for 24 months in new oak barrels from central France, followed by 18 months in bottle.

## TASTING NOTES

Elegant dark burgundy in colour denoting a sense of depth. Complex bouquet alternating touches of spice and toasted aromas, with a base of blackcurrants and blackberries. Delicious and balanced flavours in the mouth with freshly fruit and mature tannins. This harmonious structure persists on the palate to reveal the singularity and elegance of this great wine.

## FOOD PAIRING

A splendid bottle to marry with savoury fish dishes such us fresh tuna in spicy tomato sauce, refined delicatessen products (Iberian ham, chorizo, salami), all kinds of beef (roasted, stewed or grilled), foie gras, duck, partridge, game and mature cheese.

Serve between 16-18 °C.

## GRAPE VARIETIES

85% Tempranillo, 15% Graciano

## LIMITED PRODUCTION

21.300 bottles