



DON SEBASTIAN

GRAN RESERVA

2011

D.O.Ca. RIOJA

A select, stylish and classic wine, available in the best vintages



GRAPE VARIETIES

85% Tempranillo, 8% Garnacha tinta, 7% Graciano

VINEYARD SURFACE

A fine selection of different cuvées from 43,6ha planted in tiny plots on the highest slopes in Rioja Alta and Rioja Alavesa

PREMIUM WINE OENOLOGISTS

Fernando Costa

VINEYARDS & YIELDS

Differentiation commences with the diversity of its origin: old vineyards ranging from 35-85 years old with varying yields of 15-33hl/ha. Altitudes reach 500-650m above sea level, adding finesse to this wine's rich structure and complexity. Tiny parcels of less than 0,4ha, of different orientations, represent the essence of this Gran Reserva.

SOIL

Mainly clay and limestone.

PREDOMINANT CLIMATE

Mild, Atlantic climate with marked seasons.

HARVESTING

100% manual, parcel by parcel.

VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures. Prolonged alcoholic maceration up to 30 days. The malolactic fermentation takes place predominantly in new French oak barrels.

TOTAL TIME IN BARREL

24-26 months, depending on the origin of the vineyards and if the new French oak barrels are being used for their first or second wine. Racking every 6 months.

AGEING IN BOTTLE

4 years minimum before release.

TASTING NOTES

A classic Rioja with a renewed personality. Created from old vineyards of 35-85 years old, it shows superb class. An array of black berry fruits and coffee come through on the nose with some clove and balsamic notes in the background. Rich in the mouth with an impressive tannic structure and complexity. Exquisite style.

Serve at 17°C. ABV:14%.

RELEASE DATE

October 2018