Sierra Cantabria

Reserva 2018



RED STILL WINE | SPAIN | RIOJA

TASTING NOTE

This is an utterly awesome Reserva Rioja. There is fabulous purity and intensity to the ripe cherry fruit, which mingles seamlessly with the fine oak. A wine of marvellous harmony, polished texture and understated complexity that subtly fans out on the finish, gradually revealing tobacco, warm cedar, dry spice and light floral scents. Dense, sweet and polished on the palate, it is a beautifully balanced wine with very fine tannins.

SIZE	75cl
VINTAGE	2018
ABV	14%
GRAPE VARIETIES	Tempranillo (100%)
CLOSURE	Natural Cork
SKU CODE	C9106118
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.76
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	1.7g/l
SKU	C9106118

VINIFICATION

100% Tempranillo, exclusively from the Sierra Cantabria estate. Fruit is de-stemmed and fermented with native yeasts, then aged 17 months in 70% French and 30% American oak barrels. 20% new oak, the remainder seasoned with one, two or three previous vintages.

FOOD MATCHING

Ribs and sausages, roasted lamb, cured pork, and griled vegetables. Mushrooms, spices and Shepherds pies. Moussaka and red peppers, Manchego cheese.