

VITIUM RESERVA



GRAPE VARIETY: 100 % Tempranillo

BOTTLES PRODUCED: 12.500

VINIFICATION: The grapes that are selected to make Vitium Old vineyards come from the best terroir within our finest vineyard plots. The age of our vines in these plots varies **between 84 and 106 years**. Once carefully hand-harvested the grapes are then destalked and placed in stainless steel fermentation tanks whose temperature is maintained at below 30°C by means of water refrigeration jackets. Full skin contact maceration takes place for a period of 30 days, pumped over twice daily.

OAK AGEING: This wine spent 15 months in new barriques of French and American oak, with racking every six months. Vitium Reserva Old vineyards, was bottled in June 2008, since then, it has been gaining elegance and acquiring the intended roundness.

TASTING NOTE:

Colour: Deep cherry red with purple hues.

Aroma: Large and impressive nose reminiscent of ripe, dark fruit blended in with hints of spice (cocoa) and truffle. Very well integrated.

Palate: Opulent attack. Vitium is big, meaty and very well balanced in the mouth. The fruit presents itself with certain intensity and also exhibits mineral qualities derived from its terroir. Polished and well-rounded tannins hold a large structure. The finish is long, persistent and a perfect expression of the wine's personality.

SERVING TEMPERATURE: 16-18°C.