

FERNÁNDEZ DE PIÉROLA RESERVA



GRAPE VARIETY: 100% Tempranillo. The grapes come from old vineyards, from 45 to 65 years old, giving low yields that offer high concentrations of polyphenols and colouring matter.

VINIFICATION: Fermentation of destalked grapes takes place in stainless steel tanks equipped with cooling jackets to maintain temperatures below 30 °C.

Maceration with skin contact for 30 days, with twice-daily pump-over.

AGEING: 24 months in American (70%) and French (30%) oak casks from 1 to 3 years old. Racking every six months. Aged in the bottle since March 2009.

TASTING NOTE:

COLOUR: Ruby-red with light tawny hues.

NOSE: Complex, powerful nose with intense ripe fruit (plums) and hints of sweet spices.

MOUTH: Great finesse and balance. Pleasant attack with an elegant mouth, notes of dried fruit, spices and roast nuts blending with supple tannins. A well-developed, persistent finish.

SERVING TEMPERATURE: 16-18 °C