

BODEGA MARQUES DE TOMARES – DESIGNATION OF ORIGIN "RIOJA"

TECHNICAL DATA SHEET "MARQUES DE TOMARES GRAN RESERVA" RED WINE



Designation of Origin: Rioja

Vineyards: With selected grapes from the best vineyards in the area

Grape variety: 90% Tempranillo and 10% Mazuelo.

Harvest: Manual harvest with baskets.

Elaboration: 100% grapes "despalillada" (without waste).

Maceration: 30 days with two daily "remontados" (technical operations in the winery to improve fermentation)

Aging: 24 to 30 months in American oak barrels and a minimum of 40 months in bottle.

Tasting notes: Color: Wine with intense cherry color.

Aroma: Its aromas are very elegant and complex, due to its excellent aging: vanilla, ripe fruit and toasty.

Palate: In mouth is meaty, well structured, powerful and round. Ripe tannins, with great power in its aftertaste

Analytical data:

Alcoholic strength: 13,39% vol
Volatile acidity: 0,63 g/l (acetic)
Total acidity: 5,3 g/l (tartaric)
Ph: 3,60
Reducing sugar: 1,9 g/l
Total sulfur: 85 mg/l
Color intensity: 9,139

Recommendations: This wine should be opened between 45 and 60 minutes before consumption. Is perfect to accompany strong meats: big game meat and red meats with strong sauces
Optimal consumption temperature: 18 to 19 °.

Other information:

6 Units per box (Wood box)
60 Boxes per pallet
360 Units per pallet