



# ALEGRO

## RESERVA

**GRAPE VARIETIES:** 100% Tempranillo.

**VINEYARDS:** A selection of bush-trained vines, with an average age of 35 years.

**HARVEST:** Manual, in small trailers.

**VINIFICATION:** In stainless steel tanks. After fermenting at a controlled temperature of 30 °C, it is macerated for a week.

**AGEING:** 18 months in American and French oak barrels followed by a further 18 months' ageing in the bottle.

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**TASTING NOTES:** A clear example of the elegance and silkiness of Rioja Reservas but with a more modern profile. With the complexity of long ageing in the barrel and bottle, and the delicateness of the Tempranillo. A wine with intense aromas of dark and red fruit, notes of cinnamon and persistent plums and spices. Ideal for enjoying on special occasions to accompany red meats and game.