





Offers firm, well-integrated tannins and lively acidity.

Wine Spectator



SIERRA CANTABRIA RESERVA UNICA

D.O.Ca. RIOJA

VARIETY

Tempranillo (97 %) and Graciano (3 %) from vines older than 30 years.

VINEYARDS

Proprietary vineyards located in San Vicente de la Sonsierra (La Rioja). Environmental integrated agriculture cultivation.

ELABORATION

Traditional elaboration, 100 % de-stemmed.

Malolactic fermentation in oak.

Aged 24 months in French oak Bordelaise barrels (60 %) and American oak Bordelaise barrels (40 %), 30 % new oak and 70 % maximum 3-wines barrels.

TASTING NOTES

Bright ruby. Expressive aromas of redcurrant, cherry, licorice. Juicy in the mouth, with red fruit flavours mixed with toasty vanilla and underlying mineral notes. Penetrating acidity extends the long, spicy, floral-dominated finish.

DRINKING TEMPERATURES: 16-18 °C





97 % Tempranillo 3 % Graciano

99

66

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24 months

D.O.Ca. RIOJA 2014 2013 2012 2011 2009 2010 Robert Parker's (89) 90 90 90 91 \star WINE **ADVOCATE** (92) (91) 90) WINE 92 91 \star **SPECTATOR** (92) (92) **STEPHEN** 92) 92 \star \star TANZER'S 92 WINE 89 \star \star * * **ENTHUSIAST** 93 94 \star \star \star \star TIM ATKIN 94 \star * * \star \star JEB DUNNUCK



Vintage not tasted