

Señorio Amézola Reserva 2014

Grape variety: 85% Tempranillo, 10% Mazuelo, 5% Graciano

Alcohol content: 14%

Sugar: 2,2 g/l

Total acidity: 6,2 g/l

Total SO₂: 133mg/l

PH: 3,58

Vinification: de-stemming

Temperature: 25-28°C

Duration: 28 days in vat.

Malolactic fermentation: in a natural way.

Ageing: 22 months in barrel (60% American oak and 40% in French oak). Rest in bottle.

TASTING NOTES

Intense cherry color wich reflects a touch of ageing. Typical fresh Tempranillo and Graciano aroma with slight oaky and sweet spicy traits. Savoury, bulky and complex wine with a backdrop of smooth tanins. Excellent structure and aftertaste.

ACKNOWLEDGEMENTS

93 points Tim Atkin

