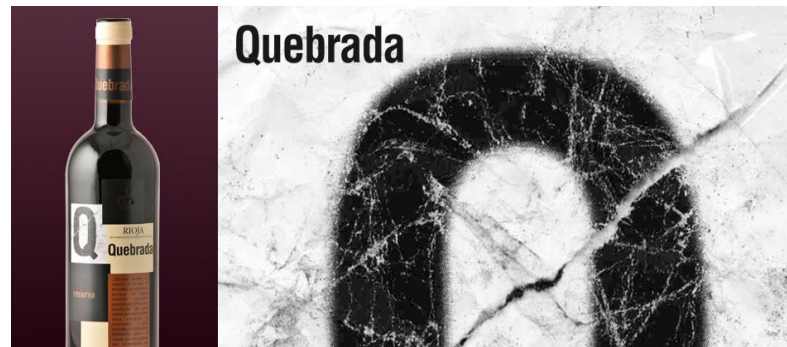


Quebrada Reserva



Country of origin:	Spain
Region:	D.O.C Rioja
Grapes:	Tempranillo, Garnacha, Mazuelo
Bottle capacity:	0,75 l
Type:	aged 18 months in brique, 12 months in bottle
Alcohol:	14%
Acidity:	5,2 g/l
Residual sugar:	2,1 g/l
Bottle cap:	natural cork
Awards:	silver medal Mundus Vini (2012, 2014), gold medal Mundus Vini (2013)

Tasting notes:

Ruby red color with brick red reflections.

Very complex nose, neat assortment of ripe forest fruits and herbs, delicate balsamic notes with fancy toast tones.

On the palate clean, warm, rounded flavour, medium body, very outstanding fruit with good integrated tannins. Long and persistent finish. Typical Rioja, elegant and powerful at the same time.

Serve at: 16-18°C

Goes well with red meats, stews, aged cheeses or by itself