

RESERVA

FRUIT AND COMPLEXITY, THE RESERVA OF THE 21ST CENTURY

VINES: Mainly made using Tempranillo grapes grown in our Mendavia vineyards.

AGEING: After 20 months ageing in new American-oak casks, a further 24 months rounding off in the bottle has brought it to its moment of plenitude.

TASTING NOTES: Ruby-red colour. On the nose it surprises you with its powerful fruity character mingling with reminders of its noble ageing, traces of coconut, toffee and attractive wild herb nuances. After a powerful attack the sensation of soft, supple volume gradually extends across the palate to end with a long finish. In the aftertaste you are again reminded of the red-berry fruit mingled with hints of wild herbs.



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