

GRAN RESERVA 2008



VINTAGE: 2008

VINEYARDS: Exclusive selection of great quality old vines from Rioja Alavesa.

VARIETIES: 85% Tempranillo, 10% Graciano and 5% Maturana.

ALCOHOL: 13.7% Vol.

OAK AGEING: 30 months in French oak barrels

ACIDITY: 5.6 g/l (tartaric).

HARVEST DATE: 2nd week in October.

BOTTLED: June 2012.

Tasting features.

This wine displays a bright bigarreau cherry colour with light red-brick tones provided by the oak ageing.

It has complex and interesting aromas to ripe red fruits harmoniously integrated with spicy touches, dominating some pleasant balsamic notes. Balanced in mouth, with body and strength. Soft tannins, fleshy and expressive. Long finish and very persistent. A wine with a long life.

Food pairing.

This wine matches perfectly with red meat, stews and roasted food as well as game. Particularly suited for cold meats and dry cheeses.

Serving temperature.

16/18°C

**Bodegas
Valdemar**