



A·C·Ó·N

RESERVA



18 months in new french, american and central european oaks.

Varieties: 85% Tempranillo and 15% Cabernet Sauvignon.

Color: Brilliant, dark, cherry-red, with edges garnets, very covered.

Nose: Very intense, touch toasted with smoked. Sweet Fund of vanilla.

Mouth: Powerful, with a fruit-bearing expression, turns out to be fresh but with character.

Finish: Great development with a very good balance.
Tasty, enveloping and persistent.

Reserva 2004: Gold Medal Concours Mondial de Bruxelles 2009
Gold Medal Zarcillo 2009 (Spain)

The opaque purple-colored 2004 Reserva was aged in French and Hungarian oak for 18 months. The slightly reticent bouquet offers up cedar, spice box, mineral, blackberry, and black cherry. This is followed by a medium to full-bodied firm wine with plenty of savory black fruit, licorice, and spice notes. With very good depth and concentration, this lengthy, well-balanced wine will evolve for 3-5 years and drink well from 2013 to 2024.

(Jay Miller, Wine Advocate, June 2009)

Reserva 2003: 91 points The Wine Advocate.
90 points, Stephan Tanzer.
90 points, Peñín Guide, edition 2009.

The 2003 Reserva offers plenty of aromas of oak, spice box, mineral, and blackberry. Full-bodied and complex, the wine has enough tannin to evolve for 3-5 years. There are layers of spicy black fruits, hints of licorice, and chocolate, and a long, pure finish. It will drink well through 2025.

(Jay Miller, Wine Advocate, March 2008)

Deep red. Ripe black raspberry and cherry-vanilla on the nose, with a subtle mineral undertone. Sweet red and dark berry preserve flavors offer impressive depth, and an impression of richness without any excess fat. Creamy mocha and vanilla qualities gain strength on the finish but don't overwhelm the berry flavors. This is suave enough to drink now.

(Stephen Tanzer, June 2008)

Denominación de Origen
RIBERA DEL DUERO



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