



Bodegas Balbás, S.L.
VINOS DE CALIDAD



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ARDAL TINTO RESERVA 2004

GRAPE VARIETIES: 80% Tempranillo, 20% Cabernet Sauvignon

PRODUCTION:

Tank capacity: 15,000 kg.

Length of fermentation: 8 days

Length of maceration: 15 days

Run-off relative density: 0.995

Ageing: Matured for 24 months in 50% American, 50% French oak barrels

Date bottled: May 2007

Time in bottle: 24 months

TASTING NOTES:

Appearance: It comes over as a clean wine with great depth of colour. Bright red hues with orangey hints. Intensely ruby-red glints. Pronounced, dense tears.

On the nose: This is a wine of great clarity and wonderful aromatic intensity. A clean, clear aroma where the fruits coming through are detected as red, namely strawberries and raspberries, yet the tertiary notes of toast, dark-roast and caramel predominate. Very much in evidence are touches of hazelnut, chocolate on a fine background of vanilla.

On the palate: The wine makes a powerful entrance with a great feeling of body and delicacy. A perfect balance exists between the acidity and the alcohol content that achieve a superb equilibrium. A rounded wine. A good length, with fine touches of ageing, toasty and spicy notes appearing in the retro-nasal passage, thus providing a very persistent finish.

Best consumed at a temperature of 18°C. Ideal for serving with red meats, game and mature cheeses.

ANALYSIS:

Alcohol content: 13.5% vol.

Total acidity: 5.09 g/l

Reducing sugars: 1.77 g/l