



Bodegas Balbás, S.L.
VINOS DE CALIDAD



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BALBAS TINTO RESERVA 2004

GRAPE VARIETIES: 90% Tempranillo and 10% Cabernet Sauvignon

PRODUCTION:

Tank capacity: 15,000 kg.

Length of fermentation: 8 days

Length of maceration: 12 days

Run-off relative density: 0.995

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

Date bottled: February 2007

Time in bottle: 24 months

TASTING NOTES:

Appearance: A clean wine showing considerable depth of colour. Brilliant red tones with orangey hues. Intense ruby-red glints. Pronounced, dense tears are evidence of its smoothness in the mouth.

On the nose: Powerful aromas of black pepper, vanilla, toasty and dark-roasted notes, and chocolate. A very complex wine on the nose and very rich in aromas.

On the palate: A smooth wine, well-balanced and clean, providing a very pleasant fullness. A good structure. Pepper, vanilla and toast are detected in the flavour. A rounded wine with a very long 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: 5.55 g/l

Reducing sugars: 1.58 g/l