



BRACAMONTE RESERVA

GRAPE VARIETY	100 % tempranillo (Tinta del País)
APELLATION	D. O. Ribera del Duero
AGE OF THE VINEYARD	35 – 40 years
OAK AGEING	24 months
ORIGIN OF OAK	30 % American 70 % French (100% Allier)
BOTTLE AGEING	Minimum 18 months
CONSUPTION TEMPERATURE	18 - 19 °C
CONSUMING TIME	Ready to drink now or lay down for more than 8 -10 years
WINE-MAKING	Old vines. Hand harvested in small crates. Two sorting tables, one in the vineyard and the other in the cellar. De-stemming. Alcoholic fermentation at 28°C and malo-lactic fermentation in stainless steel vats. Light fining and racking. Aged in oak barrels and then in bottle.
TASTING NOTES	Attractive, deep, dark cherry red colour. Complex aromas of ripe black fruit (plum compote, blueberry tart) together with hints of spice and liquorice with notes of vanilla, caramel, cocoa and toast coming through. Smooth, full and velvety on the palate with refreshing acidity and powerful tannins. Round with a great lingering finish.
FOOD PAIRINGS	Excellent wine to be enjoyed by itself. It goes perfectly with red meat, game, roasted suckling lamb, stewed vegetables, and charcuterie and cured cheeses.

PRESENTATION	Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Bronze colour capsule made of tin, 29 mm x 55 mm.
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites *According to CEE Regulation N° 123/2005

Writed : Quality Department	Checked : Export Department	Approved : General Manager