

# Bodegas de los Rios Prieto

## PRIOS RESERVA



This red wine is made uniquely of select Tempranillo variety from our best vineyards.

Painstaking care is what we bring to the fermentation and natural decantation of wine which remains in French oak Bordeaux barrel for 24 months.

### Technical data sheet

**Grape:** 100% Tempranillo.

**Barrel:** 24 months in French oak barrel.

**Look:** Brilliant and lively wine. An elegant ruby red colour with slight mauve undertones. Medium-high intensity.

**Aromas:** This has light balsamic and mineral notes, intermingled with jammy nuances of fruit (strawberry, red plum) right after some decantation. It takes around twenty minutes in the glass to really get going and exhibit the whole fragrance, with powerful notes of wild fruit (raspberry, cassis) and plenty of perfume from the Tempranillo at its optimal ripening. Pleasant torrefaction (cacao, candy, butterscotch) and spicy notes of cayenne pepper, cinnamon and glove, beautifully merged, come through. It reveals a fine aging and a superb harmony with these variety notes.

**Mouth:** A great structured palate with good balance between alcohol and acidity which intermingles with a glycerol mouth feel and highlighted but silky tannins, delivering a soft and unctuous mouth. Its pleasantly perfumed palate takes us back to the olfaction phase. It shows a lingering and perfumed aftertaste.

**Serving temperature:** 16-18 °C (60-64 °F)

**It pairs well with:** Red meats. Mature cheeses. Iberian cold meats. Spicy and hot dishes.

### Formats

**Bottle:** 750 ml capacity

**Packaging:** Wooden case of 6 bottles.