

PAGOS
DEL REY

D.O.Ca. Rioja

Condesa de la Sierra Gran Reserva

Condesa de la Sierra Gran Reserva is made exclusively from the best vines from selected vineyards in La Rioja Alta from old vines with small production. During the harvest the clusters were carefully selected, destined to produce a Gran Reserva wine that combines structure and silky tannic character, with elegance and balance.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **16-18ºC.**

Tasting Notes

Deep cherry red in colour, on the nose the wine displays aromas of toasted wood, cocoa and sweet spices. Balanced and elegant on the palate, with a long, persistant nish. Rich and harmonious.

Food Pairing

This Gran Reserva combines with numerous dishes specially with Castilian roast, all kind of meats, hearty soups and stews.

Technical Information

After harvesting by hand, the grapes are put into small stainless steel tanks. The must is then kept on skins for 2-3 days to extract the colour and tannins. It then begins alcoholic fermentation for 10 to 13 days at a temperature of 26-29ºC. before beginning the malolactic fermentation at 20 ºC. The wine is then aged for 24 months in American oak barrels and a further 36 months in bottle.