

Sonsierra Gran Reserva

Tasting note

Intense deep cherry red colour. Powerful, elegant and complex aromas of ripe fruit and raisins. Delicate aromas of cacao, cream and toasted balsamic notes due to its long aging in barrels and bottle. Well-structured in mouth, with powerful and rich tannins offering a long and silky finish.

Serving temperature

We recommend the wine to be served at a temperature of about 18°C.

Gastronomy

This wine goes well with wild game, cheese, pâtés and tablespoon stews.

Winemaking

The winery is situated at the foothills of the Cantabrian Mountains. Grapes are handpicked. Fermentation in stainless tanks for 10 days. Maceration with the skins for 20 days to obtain the perfect colour. Aged for 24 months in carefully selected French oak casks, after which the wine has aged for a minimum of 36 months.

Surrounding area

At Sonsierra we have a total of 570 hectares of our own vineyards, where we grow vines with average ages ranging from 20 to 130 years old. The Cantabrian Mountains to the north and the River Ebro to the south of our vineyards create a unique microclimate that is perfect for vine growing.



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Wine description

Zone	D.O.C. Rioja
Variety	100% Tempranillo
Year	2012
Alcohol	14%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	125 cases
20 feet	2016 cases

Awards

Tim Atkin Master of Wine 2018 – 90 Points

Wine Advocate 2018 – 90 Points

International Wine Challenge 2018 –

Silver medal

