



Monteleiva Gran Reserva 2010

Winery:

Marques de Tomares

Grapes varieties:

90% Tempranillo 10% Mazuelo

Location:

Fuenmayor, La Rioja D.O. Rioja.

Alcoholic degree: 14%

Elaboration:

100% de-stemmed grapes. Macerated for 30 days with daily pumping's

Ageing:

30 months in American oak barrels.

Tasting:

Dark cherry color. Elegant and complex aromas with a touch of vainilla and ripe fruits lightly toasted. Broad and powerful in mouth, with great balance and elegance. Great with game meat or spicy sauces.