

## Monteleiva Reserva 2011



### Winery:

Marques de Tomares

### Grape varieties:

90% Tempranillo 10% Mazuelo

### Location:

Fuenmayor, La Rioja D.O Rioja

### Alcoholic degree:

14%

### Elaboration:

100% de-stemmed grapes. Macerated for 25 days with daily pumping's

### Aging:

18 months in American oak barrels. 12 months minimum bottle ageing.

### Tasting:

Balanced, aromas reminiscent of vanilla and red fruits, due to their stay in cask. Soft, round and velvety smooth with an elegant structure and a lingering aftertaste in the mouth. This wine combines with specially cured cheeses and meats.

