

MontReaga



## MONT REAGA ELECCIÓN · Tempranillo & Syrah

### Data sheet

**Vintage:** 2009

**Vineyard:** Vineyards controlled by Mont Reaga.

**Varieties:** 50 % Tempranillo 50% Syrah.

**PGI:** Vino de la Tierra de Castilla.

**Category:** Gran Reserva.

**Alcohol content:** 14,0 % Vol.

**Total Acidity:** 6,2 g/l. Tar.

**Vinification:** Long traditional pumping over maceration with removal of seeds and controlled temperature, to extract the best colour and structure with enough smoothness to withstand the aging.

**Aging:** 36 months in French oak barrels with a capacity of 300 litres.

### Tasting note

**Colour:** Ripe cherry with russet tones, dark and bright.

**Nose:** Intense, elegant oak. Ripe black fruit scents, herbal notes and spicy aromas, such as paprika, cinnamon, fruits in liqueur, and balsamic and fresh wine.

**Palate:** Velvety and elegant aftertaste. Well balanced, with light and unctuous sensations; fresh finish with liquorice hints. Round, full-bodied, carnal wine.

**Pairing:** Serving temperature around 18° C. Modern wine, easy to drink. To be served with elaborated dishes, meat and stew dishes and modern cuisine.