



Valserrano Reserva D.O. Ca Rioja

Varieties

90% Tempranillo, 10% Graciano.

Type of wine

Reserve Red aged 24 months in American and French oak barrels.

Analytical parameters

Alcohol: 14.50 %, Acidity: 5.76 gr/l, Sugars: 1.6 gr/l, Volatile Acidity: 0.60 gr/l, Free SO₂: 59 mg/l

Winemaking

Made from Tempranillo (90%) and Graciano (10%) grapes. Cold maceration and temperature-controlled fermentation are carried out to preserve the grape's fruity aromas as much as possible and to achieve optimal color extraction.

Aged for 24 months in American and French oak, then kept for several months in tanks to ensure proper blending before bottling, which took place at the end of 2019.

Tasting Notes

Color: Medium-depth cherry red, good viscosity, vibrant tones and minimal evolution.
Nose: Intense, with fresh notes of cassis, blackberry, candied fruits and a subtle hint of scrubland. With swirling, balsamic nuances emerge alongside ripe red fruits, pipe tobacco and cedar cigar box aromas. Complex and expressive.

Palate: Fresh and fleshy on the attack. Broad on the mid-palate, with velvety, balsamic tannins; red fruits dominate with stewed nuances. Long, flavorful finish with light mineral notes. Excellent potential for further bottle aging.