

Cibeles Reserva

Tasting note

An attractive maroon colour with a ruby rim. The spicy balsamic notes of great complexity develop in the nose, with traces of ripe black fruit and a hint of toast. Round and velvety in the mouth, with a toasty, nuanced finish that lingers pleasantly.

Serving temperature

Recommended serving temperature around 18°C.

Gastronomy

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

Vinification

In this bodega only single varietal wines are made with a process that combines traditional techniques with the latest technology. Grapes are handpicked from our vineyards surrounding the bodega. The wine goes through fermentation in stainless steel tanks for 10 days, followed by maceration with the skins for 20 days to obtain the right colour. The wine has aged for 12 months in Bordeaux barrels of American and French oak, after which the wine has aged for a minimum of 24 months in the bottle.

Surrounding area

The winery owns 570 hectares of vineyards in the highest point of Rioja Alta, 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. In addition, it protects the vineyards against the strong wind which is typical for the North of Spain.



Wine description

<i>Zone</i>	D.O.C. Rioja
<i>Variety</i>	100% Tempranillo
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	340 x 160 x 301 mm
<i>Weight</i>	8,0 kg
<i>Per pallet</i>	120 cases



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