

ORUBE

RESERVA



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



THE 2018 VINTAGE

The 2018 vintage did not display any serious meteorological problems. However, the management of the vegetative cycle was key throughout the year, as was the thinning of grape bunches during the first week of September to ensure a final harvest which delivered the required levels of quality and ripeness.

WINEMAKING

Orube Reserva 2018 is created using Tempranillo grapes from Laguardia and hillside villages in the same region, and Graciano from an estate located in Rioja Oriental, a region where this grape variety delivers particularly high quality, being a late ripener.

The two varieties are vinified separately, so that they can both be picked at optimum ripeness levels and deliver maximum expression.

The alcoholic fermentation is carried out in small stainless-steel tanks which allows the appropriate level of maceration and extraction needed for this wine.

The Tempranillo undergoes malolactic fermentation in one year old French oak barrels which create colour stability. In addition, the lees are stirred periodically to increase structure and deliver a fuller mouthfeel. The malolactic fermentation of the Graciano is done in stainless-steel tanks at a controlled temperature.

Following malolactic fermentation, the Tempranillo is aged for 18 months in French oak barrels, 50% of them new, and 50% one year old, and the Graciano is aged in new French oak barrels also for 18 months. We select different types of oak, from different forest sources, and with different toast levels, so that each of the varieties is able to express its best characteristics. Once the oak ageing period is complete, a selection of different barrels is made to create the final blend. Following a light filtration and clarification in the winery, the wine is bottled and remains in the bodega for a minimum of 18 months to develop further aromatic complexity.

BLEND

50% Tempranillo and 50% Graciano

AGEING

18 months in barrel, 18 months in bottle.

TASTING NOTE

Intense red in colour with some flashes of garnet. Full in depth of colour, coming from the fully ripe grapes and the high level of extraction in the winemaking process.

Intense aromas; complex and elegant. Initially aromas of black fruit, concentrated fruit and floral aromas of violets and geranium dominate, these coming from the Graciano content.

On swirling in the glass, it becomes richer in notes of cocoa and spices, principally black pepper and cloves, and then more subtle notes of tobacco leaf and aromatic herbs come to the fore.

On the palate it is full of flavour, powerful and has a notable acidity delivering freshness.

The finish is rich in roast coffee beans. Elegant, long and with a fine finish.

ANALYSIS

Alcohol: 14,00% vol.

Total acidity: 5,4 g/l

FOOD PAIRING

Orube Reserva is a powerful wine which is best paired with spicy dishes or intensely flavoured dishes such as red meats and aged cheeses.

STORAGE

Keep in a cool place at a constant temperature – between 14 and 17°C, protected from direct light and vibrations.

Keeping potential: 5 years

SERVING

Serve at room temperature – between 16 and 18 °C.