



VAZA

Reserva Red Wine



Denomination

D.O.Ca. Rioja

Coupage

70% Tempranillo and 30% Graciano

Analysis

Alcohol: 14,00% vol.

Total acidity: 4,8 g/l (in tartaric)

Ageing

12 months in barrel (French and American oak) and a minimum of 24 months bottle ageing.

Tasting Note

Vaza Reserva is a powerful and elegant wine made from Tempranillo and Graciano grapes, along with careful ageing in barrel and long bottle ageing.

Star bright garnet in colour

To express its aromatic complexity it needs a certain level of aeration. Rich in notes of bread, yeasts, spices and toast from the oak. Rich in complex black fruit aromas, and with a more subtle floral aroma delivered by the Graciano.

On the palate it is a rich, powerful and elegant wine. Velvet tannins with good structure in which flavours of cocoa and coffee from the barrel ageing stand out. There is a long finish.

Optimum storage conditions

Store in a cool place, at a constant temperature of between 13 and 17° C. Protect from direct light and vibrations.

Optimum serving conditions

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

Food pairings

Aged cheeses, cured or smoked meats.

Roast or grilled meats and spicy dishes.