

CATAY



Reserva

RESERVA WINE 2018

VINTAGE 2018

ALCOHOL 14% VOL.

100% TEMPRANILLO

SERVING CONDITION 16 - 18 °C

D.O.Ca. Rioja

CONT. 75 cl.

80% of the vineyards is grown in the traditional way, free-standing vines and the other 20% in trellis. After a comprehensive ripening control, the grapes are harvested in the optimal condition in containers under 200 Kg.

TASTE PROFILE

INTENSITY



ACIDITY



BODY



RETRONASAL

ELABORATION

In the winery, the grape is selected by hand to complete a high cold fermentation and later make a slow fermentation at 23 °C. Finally, the wine has been aged in French oak barrels for 24 months and rounded in bottle.

AROMA



RASPBERRY



POMEGRANATE



HERBS

PAIRING

Its vivacity and acidity typical of our mountain vineyards, make a great combination with sheep cheese and veal meats such as sirloin.

