



OTOÑAL

RESERVA 2016

DOCa Rioja

VINEGROWING

The fruit for **OTOÑAL Reserva** comes from our vineyards in both Rioja Alavesa and Rioja Alta. Average age for vines is around 25 years and the soil patterns in our vineyards are a combination of the well-known limestone/clay/alluvial mix to be found in most of Central Rioja.

Approximately, the mix of grapes is 90% Tempranillo, 5% Mazuelo and 5% Garnacha.

Harvests took place in the end of September, with a good ripeness level (phenolic and alcoholic), and we managed to harvest most of the grapes we intended to use for this wine before weather went worse.

WINEMAKING

Maceration time was 13 days with daily pumping over in stainless steel vats at a controlled temperature of 29°C. Malolactic fermentation took place in concrete tanks.

AGEING

Barrel ageing was done in 225-litre oak casks, of which 65% were made of American wood (the rest being French Allier), and it lasted for 18 months with regular racking. The barrels where ageing took place were all from brand new to 7 years of age. Once fining and bottling were done, the wine remained in our bottle cellar for 18 months before we started to release it.

TASTING NOTES

At the time of release, this wine showed a bright crimson red colour. On the nose, aromas of sweet ripe fruit and delicate notes of smokiness. On the palate, tastes of cherry, plum and blackberries combined with gentle clean aromas of oak. Elegant mouthfeel, a full body and a fresh and fruity aftertaste. This wine still has plenty of life in it and should drink very well for the next 10-15 years.

Foodwise, grilled or roasted red meat dishes, and medium or fully cured cheese.

