

Dominio de la Abadesa



RESERVA



VARIETAL: 100% Tempranillo

WINEMAKING:

The Dominio de la Abadesa Reserva is solely comprised of grapes selected from our oldest vines growing in high altitude (900 meters) clay-soil terrain. These growing conditions create elegant wines with beautiful structure. Due to their height, the vineyards experience high diurnal shifts between day and night, which allow for the slow, even ripening of grapes, contributing to their high concentration of both color and tannin.

Our Reserva is aged for 27 months in French (60%) and American (40%) oak barrels. During this process, the wine is kept in carefully monitored conditions with low light and controlled humidity. Midway through its aging process, the wine is racked and returned to the barrel. After aging in barrel, the wine ages in bottle for at least 14 months.

ALCOHOL: 14 % Alc. by Vol.

AGEING:

The wine ages for at least 27 months in American and French oak barrels, followed by another 14 months of aging in bottle.

TASTING NOTES:

The wine is deep red cherry in color.

On the nose, the wine exhibits intense and complex aromas of mature black fruits, balsamic vinegar, and a touch of spice.

The wine is smooth and balanced on the palate with mature, well-developed tannins and a round mouthfeel.

Ribera del Duero

DENOMINACIÓN DE ORIGEN