

ABADENGO GRAN RESERVA 2004 30 MONTHS IN BARRELS

ORIGIN AND VINEYARD

100% made of grapes of the especial variety Juan García. These grapes grow in vines aged from 60 to 70 years. Pairing wine and dessert is usually a complex task, here is your perfect match.

It is the first GRAN RESERVA with D.O. Arribes del Duero.

LOCATION

The vineyards are located, 750 metres over the sea level, in the “Natural Park Arribes del Douro”, in northwest Spain, where the river Douro forms a natural border with Portugal. This place has a riverbank microclimate.

SOIL TYPE

Shallow soil. Composition stresses in slate and granite.

VINIFICATION

This wine fermentation is produced in a conical frustum 1500-litre shaped tank made of wood. Always 28° C controlled temperature and using only native yeast. The malolactic fermentation takes place in oak barrels. The wine matures in French and Romanian oak barrels at least 30 months and it spends, at least, another 30 months in bottle before being sold.

TASTING NOTES

Red-orange middle layer. Powerful nose, with aromas of maturing, blending in perfect balance the red fruit with the ageing tones (spices like cloves and nutmeg). The step into the palate is light, smooth, without edges, blending flavours of red fruit compote with balsamic clove and cinnamon. The aftertaste is long, elegant and pleasant, feeling the great balance in all phases of tasting.

AWARDS

Gold medal in the category of red wines in the International Wine Guide 2014.

ANALYSIS

Alc vol: 15% pH: 3,74
Residual sugar: 2,1 g/l Acidity: 5,29 g/l

FOOD COMPLIMENTS

This wine is a magnificent complement as a dessert wine (both sweet and savory flavors and especially with chocolate). It is also perfect match for appetizers. Can be enjoyed with smoked meat, cooked poultry (duck and chicken), cured aged cheeses.

SERVING

16-18 degrees. Decant 1 hour before serving.

