

San Millán Rioja Reserva 2011

THIS WINE IS NAMED AFTER SAN MILLÁN DE LA COGOLLA IN THE RIOJA,
WHOSE MONASTERIES ARE UNESCO WORLD HERITAGE.

Winegrowing region

D.O.C.A. RIOJA

Varietals

100% Tempranillo

Winegrowing

Picked from vineyards located in the Upper Rioja, a zone influenced by the Atlantic. The soils are predominantly poor limy-clay soils with a specific texture. The combination of the climate and the soil with the tempranillo varietal, originally from this region, renders fresh wines with a great deal of fruitiness and excellent cellaring potential, producing great reserva wines.

Winemaking

San Millán Reserva is made from destemmed and crushed grapes. It macerates for 15 days at a temperature of 28°C to give it complexity and the necessary structure, after which it is aged for 18 months in barrels of American oak to enhance the Tempranillo's fruitiness and freshness. After bottling it is left to age in the bottle at least two years prior to consumption.



Analytical Properties

Alcohol by volume: 13.5 %

Tasting notes

ASPECT: Bright ruby red.

NOSE: Black fruits and liquorice with mineral reminiscences. Spiced, toasty and vanilla notes from aging in barrels.

MOUTHFEEL: Soft tannin which makes the wine very pleasant and rounded. An elegant lingering finish.

The winemaker's recommendations

Best drink from 2016 to 2020.
During the first years the wine may need decanting to help it unfold.
Recommended serving temperature: 16-18°C.

Food matching

Venison dishes and roasts, white meats, cold meats, cured and blue cheeses.