

# PAIVA RESERVA 2017

## VARIETY

Tempranillo.

## VINEYARD AND SOIL

The grapes come from vineyards planted more than 45 years ago (the oldest in the winery), goblet pruned and in square planting. C lay soil with high limestone content.

## HARVESTING AND ELABORATION

Hand-harvested and in 200 Kg boxes. The grapes are subject to gravity vatting into the tanks, the fermentation is carried out under controlled temperatures (which ranges between 18 and 24°C), with short and continuous pumping overs. The post-fermentation maceration exceeds 15 days and the direct aging is made in French and American oak barrels for 16 months, further aging in the bottle for at least another 24 months.

## TASTING NOTES

Ruby red with brick red nuances; discernible on the bouquet are ripe fruit and compote aromas, complemented by vanilla, mineral and balsamic nuances; structured and round on the palate...

## PAIRING

Recommended for red meats, game meat and pates.

## IDEAL TEMPERATURE

Between 14 and 16°C. It is recommended to open the bottle at least one hour before serving. Wine elaborated naturally and unfiltered to maintain its own organoleptic characteristics, reason why some precipitation may appear.

## PHYSICAL-CHEMICAL PARAMETERS

Alcohol content:	14,50%	SO <sub>2</sub> Total:	110 mg/l
pH:	3,6	Volatile	0.70 g/l
Total Acidity:	4,80 g/l	Acidity:	

