

PAIVA RESERVA 2013

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. Clay soil with high limestone content.
HARVESTING AND ELABORATION	Hand-harvested and in 200 Kg boxes. The grapes are subject to gravity vating 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% pH: 3.32 Total Acidity: 4.55 g/l SO ₂ Total: 84 mg/l Volatile Acidity: 0.6 g/l

AWARDS

