

		<b>BRACAMONTE Reserva</b>
	<b>GRAPE VARIETY</b>	100 % tempranillo (Tinta del País)
	<b>DENOMINATION OF ORIGIN</b>	D. O. Ribera del Duero
	<b>VINEYARD AGE</b>	40 – 50 years
	<b>BARREL AGEING</b>	24 months
	<b>OAK ORIGIN</b>	30% American Fine Grain 70% French (Allier), Fine Grain
	<b>BOTTLE AGEING</b>	Minimum 18 months
	<b>WINE-MAKING</b>	Hand picking. Selection of the very best "Tempranillo" grapes from the heart of the D. O. Ribera del Duero. Crusher/De-stemmer. Alcoholic fermentation at a 28°C controlled temperature. Daily pumping over process. Long maceration.
<b>TASTING NOTES</b>	Attractive, deep, dark cherry red colour. Complex aromas of ripe black fruit (plum compote, blueberry tart) together with hints of spice and liquorice with notes of vanilla, caramel, cocoa and toast coming through. Smooth, full and velvety on the palate with refreshing acidity and powerful tannins. Round with a great lingering finish.	
<b>GASTRONOMY</b>	Excellent wine to be enjoyed by itself, but goes perfectly with stewed meat, red meat and cured cheeses or simply a nice cigar.  Drink now or lay down for 7-9 years.	

<b>PRESENTATION</b>	Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Bronze capsule made of tin, 29 mm x 55 mm.
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager