



BODEGAS

FERNÁNDEZ DE
PIÉROLA

MOREDA (RIOJA ALAVESA)



RESERVA

GRAPE VARIETY: 100 % Tempranillo.

The grapes come from vineyards planted with old vines which, thanks to their low yields, produce high concentrations of polyphenols and colouring matter.

VINIFICATION: Fermentation of destemmed grapes in stainless steel tanks with a cooling system employing external jackets to maintain the temperature under 30 °C.

Maceration with skins for 30 days, with two daily overpumpings.

CRIANZA: 24 months in American oak casks and French oak casks. Racking every three months.

The wine is then bottled for final ageing to achieve the suitable refinement, roundness and aromatic development before being marketed. This process may take, 2, 3, 4 or even more years, depending on the vintage..

TASTING

Colour: Ruby-red developing towards tawny hues.

Aroma: Complex, powerful, nose, with intense leather, balsamic and raising notes.

Mouth: In the mouth it stands out for its finesse and well-balanced sensations. Pleasant attack and elegant mouthfeel, with outstanding notes of overripe fruit, sweet spices and toasty hints well integrated into noble tannins. Well-developed, persistent finish.

SERVING TEMPERATURE: 16-18°C.