



BODEGAS

FERNÁNDEZ DE
PIÉROLA

MOREDA (RIOJA ALAVESA)



VITIUM reserva especial

GRAPE VARIETY: 100 % Tempranillo

PRODUCTION: 9.500 bottles.

VINIFICATION: Made with a choice selection of grapes from our noblest vineyards, whose vines are between 82 and 104 years old. The destemmed grapes were fermented 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: 15 months in new American oak casks and French oak casks. Racking every three months. The wine was put in bottles in June 2003, where it is acquiring the desired finesse and elegance.

TASTING

Colour: Deep, dark cherry red with a purple rim.

Aroma: Powerful nose, with aromas of ripe dark fruit with fine, well-assembled spicy cocoa and toasty nuances.

Mouth: Serious attack, meaty and well-balanced, with an intense fruity mouthfeel underscored by mineral notes. Perfectly polished tannins, unctuous and very round. Powerful, long finish, with a notable personality.

SERVING TEMPERATURE: 16-18°C.