

# TECHNICAL INFORMATION

## Reserva 2019

### Date of harvest:

Variety	Harvest date: start-end
Merlot	21-27.09.2019.
Syrah	14-20.09.2019.
Petit Verdot	02-09.10.2019.
C.Sauvignon	16-17.10.2019.



**Average yield:** 39 hl/ha

**Grape varieties:** Merlot: **25 %**, Syrah: **36 %**, Petit Verdot: **33 %**, Cabernet Sauvignon: **6 %**

### Winemaking:

- Manual harvesting and quality control on the vineyard
- Destemming and berries selection on the vibrating tables
- Filling the concrete tanks by gravity without crushing the berries
- Cold maceration: 5-7 days at 10-12° C
- Alcohol fermentation: 5-10 days at 24-26 ° C
- Hot maceration: 14-21 days at 28-30 ° C
- Malolactic fermentation
- Aging 18 months in French oak barrels: 50% new oak / 50% one-year old French oak
- Blending
- Filtering
- Bottling

**Average annual production:** 40 000 bottles 0.75 dm<sup>3</sup>

### Tasting notes:

Very deep garnet colour. A plenty of aromas create magnificent scent of forest fruits, plum, red cherry follow by smell of chocolate, vanilla and dried herbs. The taste is dense, smooth and homogeneous. The structure is masterly composed of silky tannins derives from ripe fruits and oak barrels. Opulent and long-lasting flavours complete this superb wine.