



## BODEGAS VIÑA MAYOR

Located in the so-called "Golden Mile", the most prestigious area of the designation, Bodegas and Viñedos Viña Mayor brings together the Ribera del Duero's great strengths.

A winery with an innovative spirit and a profound respect for the environment (Wineries for Climate Protection WfCP certification).

ORIGIN	D.O. Ribera del Duero, Spain
TYPE OF WINE AND VINTAGE	Red Reserva 2013
GRAPE VARIETIES	100% Tempranillo
SERVING TEMPERATURE	14° - 16° approx.
VINEYARDS	Grapes selected from vines of more than 60 years of age, planted at more than 900 metres altitude. Favouring slow ripening and conserving acidity in the grapes, essential factors for its subsequent ageing in barrels.
PRODUCTION PROCESS	Hand harvested. Double selection table, destalked and lightly crushed. Temperature-controlled fermentation. Prolonged maceration of 25 - 30 days.
AGEING	Aged for 15 months in 225-litre French and American oak barrels and at least 20 months in bottle.
FOOD PAIRINGS	A complex, mature wine that is perfect for pairing with red meats, large game stews, Castilian-style roasts and all kinds of mature cheeses. Ideal with pulse, meat-based rice dishes, and mushrooms.

## WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



## TASTING NOTE



VISUAL

Deep ruby red.



NOSE

Tertiary aromas, resulting from bottle ageing (leather and tobacco), combined with ripe black fruits, sweet spices and gentle notes of toast.



PALATE

Elegant hints of leather, tobacco and mocha. Well-structured as well as being rounded, silky and complex with a long, delicious finish.