



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	Gran Reserva Red 2012
GRAPE VARIETIES	100% Tempranillo
SERVING TEMPERATURE	14° - 16°C approx.
VINEYARDS	Grapes selected from low-yielding bush vines of more than 80 years of age.
PRODUCTION PROCESS	Hand harvested with a double selection table on arrival at the winery. Temperature-controlled fermentation. Malolactic fermentation takes place in tank and in French oak barrels.
AGEING	24 months in high quality French oak Bordeaux barrels (225 litre capacity) and 36 months minimum in bottle before release onto the market.
FOOD PAIRINGS	A complex, mature wine that is perfect with red meats, large game stews, Castilian-style roasts and all kinds of mature cheeses. Ideal for serving with pulses, meat-based rice and mushroom dishes.

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

Intense aromas of ripe red fruits, maraschino cherries, dried fruit and cocoa.



PALATE

Rounded, juicy, long and complex. Good length.