

Sonsierra

RIOJA ALTA

SONSIERRA GRAN RESERVA 2010

THE ARISTOCRATIC AND ENVELOPING

VINEYARDS

Handpicked old vineyards, from 35 to 80 years old located on the higher slopes of the Cantabrian Mountain Range.

VARIETIES

100% Tempranillo

ELABORATION

Fermentation in stainless steels tanks for 8 days. Maceration with the skins for 20 days to obtain the right colour.

AGING

24 months in French (70%) and American (30%) oak Bordeaux-type barrels. Minimum 36 months' bottle ageing.

TASTING NOTES

Intense deep red colour, with tawny rim. Minty to the nose, with light memories of fine wood. Harmonious and elegant in the mouth; easy, powerful mouth feel. Long, velvety finish that gives it the personality of a mature wine.

ANALYSIS

Alcohol content:	13,50% vol.
pH:	3,69
Reducing sugars:	1,8 g/l
Total acidity:	5,40 g/l



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