

Sonsierra

RIOJA ALTA

SONSIERRA RESERVA 2010

NOBLE AND ELEGANT

VINEYARDS

Located on the lower slopes of the Cantabrian Mountain Range.

VARIETIES

100% Tempranillo

ELABORATION

Fermentation in stainless steel tanks for 10 days. Maceration with the skins for 20 days to obtain the right colour.

AGING

12 months in American (70%) and French (30%) oak Bordeaux-type barrels. A minimum of 24 months' bottle aging.

TASTING NOTES

Appealing deep red colour with ruby and tawny rims. To the nose, smooth notes with good quality wood and spicy hints. In the mouth, round and pleasant, with toasty hints at the finish that give it consistency. Lingering mineral notes.

ANÁLISIS

Alcohol content:	13,50% vol.
pH:	3,63
Reducing sugars:	1,4 g/l
Total acidity:	5,00 g/l



Paseo de Logroño nº 3 - 26338 - San Vicente de la Sonsierra - La Rioja (Spain)
Phone: + 34 941 334 031 - Fax: + 34 941 334 245 - sonsierra@sonsierra.com - www.sonsierra.com