

# MAULEÓN RESERVA 2015



BRAND: MAULEÓN

DESIGNATION: D.O.Ca. Rioja - Rioja Alavesa.

VINTAGE: 2015

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content: 14.50% vol

Total Acidity: 5.32 g/L

Volatile Acidity: 0.50 g/L

Residual Sugar: 1.77 g/L

VINEYARD

TERROIR: Clay-limestone soil with south-facing terraces.

DENSITY: 3000 vines/Ha.

AVERAGE ALTITUDE: 600 m

AVERAGE VINE AGE: 60 - 70 years

VINEYARD TYPE: Bush vine without irrigation

AVERAGE YIELD: 4560 Kgr/Ha.

CLIMATE: Mediterranean climate with significant Atlantic influence. Extreme contrasts between winters and summers.

BARREL TYPE: French

TIME IN BARREL: 18 months

BOTTLE MATURATION: 24 months

WINEMAKING

HARVEST: Manual

WINEMAKING: Selection of grapes in the vineyard. Destemming by vibration to obtain completely whole berries similar to a manual process. Daily pump-overs. Alcoholic fermentation in small-capacity stainless steel tanks, at 10°C for the first 4-5 days, gradually increasing the temperature to a maximum of 25°C. Malolactic fermentation in stainless steel tanks. Aging in French oak barrels for 18 months, followed by a second aging in the bottle for 18 months. Very gentle filtration.

TASTING NOTES

Surprisingly clean with a ruby color evolving towards tile, with shades and reflections near mahogany. Initially shows a predominant and intense aroma of ripe fruit. After airing, it extends and evolves into significant and exquisite notes of vanilla provided by the intensity and subtlety of the wood. There are pleasant memories of toasted notes, dried fruits, cinnamon, and licorice. On the palate, it impresses with its sweetness and smooth entry, providing exquisite and pleasant sensations reminiscent of its aromas. A wine that has evolved in the bottle, balanced and powerful in its sensations.

