



## ALTANZA RESERVA 2014

*You will be pleasantly surprised by our Reserva –the wine that defines the style and ethos of our bodega. You and yours will enjoy it on any special occasion. Its aromatic power, good balance and easy tannins define it as a classic, yet new-generation Rioja.*

### VARIETY

100% Tempranillo.

### AGING

18 months in French barrels followed by 3 months in 22.000 litre French oak vat.

### TASTING NOTES

Lively garnet with ruby highlights. Complex and well-balanced bouquet; this wine has a well-layered nose of red raspberry and liquorice accompanied by smoky and spicy notes coming from the oak. It is supple and rich on the palate, with a meaty texture and lively fruit. A medium-bodied red wine with soft drying tannins and just enough acidity to make this wine very food friendly. Its ripeness and long finish will please many wine-lovers. It will gain complexity in the cellar.

### FOOD PAIRING

Lealtanza Reserva will enhance and complement a wide range of meaty soups, stews and roasts, as well as cured cheeses and delicatessen. Suggestion: braised beef cheeks in red wine sauce.

### AWARDS

- 🏆 **92 POINTS** JAMES SUCKLING
- 🏆 **90 POINTS** GUILBERT & GAILLARD
- 🏆 **GOLD** BEST OF SPAIN WINE CHALLENGE IRLANDA

**SERVICE TEMPERATURE:** 14°C

**ALCOHOL %:** 14%