

MARQUÉS DE SOMERA

GRAN RESERVA 2009

Appellation: DOP Cariñena

Varietals: 50% Garnacha, 50% Tempranillo

Winemaking: Each variety of grapes is harvested separately by hand, at the optimal maturation point, the Tempranillo during the first two weeks in September and for the Garnacha during the second two weeks in September. Grapes are destemmed and put into stainless steel deposits to carry out the alcoholic fermentation process at a temperature of 26° C during 12 days. Once finished, the wine coming from the bleeding- out process proceeds with the malolactic fermentation, afterwards, it is put into barrels made of French and American oak during 18 months. Then, they are bottled according to the most strict hygienic conditions, it remains during the aging period in the bottles ever since.

Vineyards: Selected non-irrigated parcels grown in vase at 650 m height.

Aging: 18 months in American and French oak barrel.

Tasting notes: Cherry red color with good intensity and tile tones. Complex nose, with aromas of jam, plums and blackberries, over a spiced and smoked background, with tobacco and leather tones. Powerful and round in mouth, with supple tannins, balanced acidity and long aftertaste.

Serving Suggestions: Serve at 16-18°C combined with roasted or grilled red meat, wild meat (deer, wild boar, roe deer), stewed and boiled meat, foie-gras, Iberian cold meat, cured and blue cheese.

Technical Information:

Alcohol: 13.5 % Vol

Total Acidity: 5,5 gr./l

