

MARQUÉS DE LONGARES

RESERVA 2011

Appellation: DOP Cariñena

Varietals: 50% Garnacha, 40% Tempranillo, 10% Shiraz

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 and Shiraz during the second - third week 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 20 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 12 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: 12 months in American and French oak barrel.

Tasting notes: Cherry red colour with tile shades. Deep and complex aromas of dark fruits like cherries or blueberries in harmony with toasted and spicy tones. Silky tannins in mouth, full-bodied, well structured with volume and a long backdrop.

Serving Suggestions: Serve at 16-18°C to enjoy with stews or roasts of lamb, pork or ok or wild meat (deer, wild boar, roe deer) or poultry.

Technical Information:

Alcohol: 13.5 % Vol

Total Acidity: 5,1 gr./l

