

Vaquos Reserve

Vaquos - D.O. Ribera del Duero

Varieties

Tempranillo

Elaboration

Made using Tinta Fina grapes from over 35 year old vines, the grapes are harvested and sorted by hand. The wine is fermented for a period of 21 days and then put into American and French oak barrels for 18 months. The wines are then aged in bottle.

Recommended Serving Temperature: 18°C

Alcohol Content: 13.5%

Aspect

Bright, clean, intense deep red with a ruby-coloured backdrop.

Aroma

Aromatically very complex: ripe, jammy fruits, fine spices, dried fruit and nuts... perfectly arranged with the oak flavours from the barrel-ageing.

Taste

Powerful and well balanced, slightly fleshy feel of velvet. The tannins make themselves known, providing a pleasant and elegant arrangement. A long intense finish.

Food and wine pairing

Capon and Poularde, Deer, Quail and partridge, Stews and meat sauce, wild boar, Duck, Roast chicken, Chicken in sauce, cheese, Old cheese

