

Raíz de Guzmán Reserva

Winemaker: Ignacio Figueroa Villota

Grape variety: 100% Tempranillo / Tinta del País

Vintage year: 2009

Climate: Continental climate marked by the influence of the river Duero. Note that in the summer period cold nights and hot days prevail.

Terrain: Sandy loam soil and clay loam soil with pebbles at the surface.

Altitude of the vineyard: Between 700 to 1000 metres.

Age of the vineyard: More than 35 years.

Vineyard: Vineyards originating from 2 zones of the region: Bocos de Duero with a soil bathed in large and deep pebbles and Moradillo de Roa y Pardilla, both high zones in Ribera del Duero at more than 900 metres altitude where fresh breezes prevail with reddish soil marked by fire, scalding and burnt fragments.

Grape harvest: From October 14th to October 21st.

Elaboration: In the field the grapes are chosen and harvested into 17kg boxes. Once they arrive to the winery a first selection of bunches is done and then a second of loose grapes. The fermentation and its maceration post-fermentation are undertaken in conical tanks at a controlled temperature. Ageing in the barrel is 18 months. 90% French Oak, 10% American Oak.

TASTING NOTES

Appearance: Intense cherry red with a hint of claret. Clean and bright.

Aroma: Elegant aromas, complex and intense. Toasted and smoked tones that let in ripe red fruit, dried fruit and fennel.

On the palate: Structured and creamy. Well integrated and enveloped tannins. Great personality, volume, unctuousity and an infinite length.



Prizes:



Best Reserva wine from la Ribera del Duero
12th Envero Wine Awards 2014



Silver Zarcillo 2013
Zarcillo International Wine Competition

Guides:

Wine Advocate (R. Parker): 90/100 Points

Guía Gourmets 2014: 94/100 Points

Restaurateurs Guide 2014: 95'5/100 Points

Peñín Guide 2014: 91/100 Points

Proensa Guide 2014: 91/100 Points

Notes



Wine-pairing:
CASSEROLES, RED MEAT, GAME AND
STRONG FISH



Serving temperature:
16 - 18 °C