

JAVIER SANZ VITICULTOR TINTO RESERVA 2004



Vineyard & Grapes

The grapes come from an old Tempranillo vineyard with a minimum yield. The vines are located at a poor land of pebbles and clay soil.

The vintage 2004 is one of the historical vintages in Rueda. This vintage had perfect climate conditions: rainy autumn, very cold winter, light rains during spring and dry summer.

The harvest season was the hottest in many years.

Vinification & Ageing

The grapes are picked by hand when they have reached the optimum ripeness. The bunches are brought to the winery in plastic crates. After a soft crush de-stemmed the grapes are pumped into small stainless-steel vats and stay in for several days with cold, carrying out a late alcoholic fermentation at high temperature to extract the best components.

Ageing: 15 months in French oak barrels.

Production: 3994 limited edition with numbered bottles.

Variety: Tempranillo 100% Red.

Tasting Notes:

Colour: This wine has a deep cherry colour with garnet rim.

Nose: With good strength and fair wood, aromas of roasted coffee, cocoa, hazelnuts, black fruit compote.

Palate: With good fruit, excellent balance, very well integrated and subtle, elegant with a long finish.

Consumption and Conservation:

Serving temperature: between 16 and 18 °C

Storage temperature: 10 °C

Analysis: Alcohol: 13,5 ° Vol

Tasting date: February 2010