

## **Gran Logrado Reserva**

Spania, Rioja

Klassifikasjon: DOCa

Type: Rødvin,

Produsent: Bodegas Pinord

Om produsenten:



In the last few years, **Bodegas Pinord** has extended its range of products and has started to make wines in other wine appellations within Spain. These new wines are all made using organic farming methods.

Generation after generation, the **Tetas family**'s philosophy can be summed up in the following words: Family tradition, a pioneering and innovative spirit, love for the land and a passion for great wines.

**Om produktet**: It is a wine made from selected grapes from our oldest vines and of the northernmost part of the Rioja. Grapes are fermented at 30°C and macerate for a period of forty-five days. With daily and prolonged pumping. Then, this wine was aged for 417 days in American oak barrels and after a necessary and adequate rest, was bottled, remaining 750 days in the bottle, to complete its maturation.

**Farge**: This is a clean and bright wine with middle-high color layer. It has a ruby red color, with some slight nuances of tiles.

**Duft**: In the nose has elegant tertiary aromas: with intense hints of vanilla, cloves and dried fruits, with envelopes and mellow smoked aromas.

**Smak**: In the mouth is a fleshy wine, in the attack, and velvety, in the step for mouth, and with a balanced structure and ripe tannins. It is a wine with a long aftertaste, very involving, enjoyable and tasty.

Druer / Råstoff: 100 % Tempranillo

**Alkohol**: 13,5 %

Passer til: 🞢 🐂 🙉

Serveringstemperatur: 18 °C



Vectura nr: 160156 EPD nr: 5911532

Størrelse: 750 ml Emballasje: Glassflaske Antall per kasse: 6