

BODEGAS SONSIERRA RESERVA 2015



WINEMAKING NOTE

Fermentation took place in stainless steel tanks for 10 days, with maceration with the skins for 20 days to obtain the right colour. 12 months in American (70%) and French (30%) oak Bordeaux-type barrels followed, before a minimum of 24 months' bottle aging.

APPEARANCE, AROMA AND TASTING NOTE

An attractive maroon colour with a ruby edge. The nose offers elegant balsamic notes with a highly complex spiciness, in addition to hints of ripe dark fruit and a slight aroma of toast. On the palate it is well-rounded and velvety, with a hint of toast providing a pleasant finish. This is a superb choice to accompany game, roast meat, stews, very mature cheeses and seasonal wild-mushroom dishes.

WINE INFORMATION

Country:	Spain
Region:	La Rioja
Sub region:	Rioja Alta
Wine Type:	Red Wine
Producer:	Bodegas Sonsierra
Wine Name:	Sonsierra Reserva
Vintage:	2015
Principle Grape (%):	Tempranillo (100)
Closure:	Natural Cork
Winemaker Name:	Rafa Usoz
Vegetarian Wine:	Yes
Vegan Wine:	Yes
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

The Grand International Wine Awards:	Gold Medal
AWC Vienna International Wine Challenge:	Gold Medal