

## SAN ISIDRO RESERVA

### DESCRIPTION

Red Oaked wine. 100 % Monastrell, 14 % ABV

### ELABORATION

The first step for the elaboration of San Isidro Reserva is to put the grape on stainless steel deposits. During the maceration phase, only some pumping are made, and it takes around ten days, in order to get a full-bodied and more structured wine. Temperature is controlled during the maceration phase, and it is not higher than 28°C. Fermentation temperature is around 20°C-22°C. Some months after the elaboration, when the wine is naturally stabilized it is keeping in American oak barrels of 220 Liters each, where it stays for another 12 months. After this period, it is taken out of the oak, staying on the deposits up to its bottling where it must rest at least 12 more months.

### TASTING NOTES

Medium-high color intensity, with red and tile tones. Mature fruit and oak spicy aromas. Smooth and complex wine, long persistent, well structured and balanced.

### GOURMET NOTES

All kind of meats and red fish, seafood, pastas, stews and roast meats.

### SERVICE TEMPERATURE

14-16° C

### AWARDS

Silver Medal Austrian Wine Challenge 2014

Gold Medal Austrian Wine Challenge 2015

