



## SABATACHA RESERVA

### DESCRIPTION

Red Oaked Wine 100% Monastrell 14% ABV

### ELABORATION

Sabatacha Reserva has been elaborated with Monastrell grapes, coming from old vines with small production. Once in the winery, the grapes are carefully selected. Maceration phase takes 10 days, only some pumping are made in order to get a full-bodied and more structured wine. As it happens with other wines from the Sabatacha range, 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 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. Ripe fruit and oak spicy aromas. Full bodied ,smooth and complex wine, well structured and balanced.

### GOURMET NOTES

All kind of spicy meats: red and white meats, rice and meat paella, hard cheeses, beef stew, vegetables, roast duck and grilled chicken.

### SERVICE TEMPERATURE

15° C

### AWARDS

Silver Medal Austrian Wine Challenge 2014

“Wine Advocate, Robert Parker” Nº 188. April 2010. 88 puntos.