



Onomástica

Tercer & complexity

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RESERVA 2007



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Variety: 80% Tempranillo, 10% Graciano and 10% Mazuelo.

Vineyards: The grapes for this wine come from a selection of just 3 different parcels of the Finca El Estanque vineyard, a 60-hectare vineyard owned by the winery in the best areas of Haro. These particular vines are 35 years old on average, surviving in the best clay-chalk soils that aid the gentle and even ripening of the grapes, resulting in fruit that shows great sugar and acidity balance and phenolic maturity.

Vintage: Hand picked into small cases. 21th (Tempranillo), 28th October (Mazuelo) and 30th October (Graciano).

Vinification: Each variety was fermented in small stainless steel vats separately. After destemming and gentle pressing, the juice macerates on the skins before fermenting for approximately 18 days at a maximum temperature of 30° C. The wine is then blended before ageing in barrel.

Ageing: 24 months in a combination of American and French oak barrels, then a further 24 months ageing in bottle before release.

Tasting Note: Intense, deep maroon colour. Aromas of black fruit, vanilla and dark chocolate with hints of spices and mineral notes. Generous, full bodied wine with fleshy fruit and a long finish.

Food Match: A wonderful match for roast kid and suckling pig, braised meats and aged cheeses, and a surprisingly good match for dark chocolate too.



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