



# BODEGAS PUELLES

## GRAN RESERVA 2007



### GOLDEN MEDAL

*Challenge  
International du  
Vin 2018*

### GRAPE VARIETY

95% Tempranillo  
5% Other native grapes

**D.O: D.O.Ca Rioja**

### VINEYARD CHARACTERISTICS

**Age:** 40 years  
**Average altitude:** 540 m. a. s. l.  
**Vineyard location:** Ábalos (La Rioja)  
**Soil:** Clay - limestone

### WINE GROWING YEAR

**Official vintage rating:** Very good

### ELABORATION

Manual harvest (October) and destemming  
Elaboration in stainless steel tanks

### AGEING

**Barrels:** 50% French Oak & 50% American Oak  
**Total aging:** 24 months  
**Clarification:** Vegetal gelatin and bentonite  
**Light filtering**

### ANALYSIS

**Alcohol:** 14,23°  
**Total acidity:** 5,10 gr.  
**Volatile acidity:** 0,59 g/L  
**P.H:** 3,62

### TASTING NOTE

**Colour:** Intense cherry red  
**Aroma:** Good aging with well integrated black and red fruit  
**Mouth:** Balanced body of fruit, acidity and elegant maturity. Tasty, round and long finish

### IDEAL CONSUMPTION TEMPERATURE

18° - 21°

### FOOD PAIRING

It pairs with ham, red meats, lamb,  
all kinds of roasts and stews