



BODEGAS PUELLES

RESERVA 2010



GRAPE VARIETY

94% Tempranillo
6% Other native grapes

D.O: D.O. Ca Rioja

VINEYARD CHARACTERISTICS

Age: + 35 years
Average altitude: 580 m. a. s. l.
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 ageing: 24 months
Clarification: Vegetal gelatin and bentonite
Light filtering

ANALYSIS

Alcohol: 14,30°
Total acidity: 5,40 gr.
Volatile acidity: 0,48 g/L
P.H: 3,57

TASTING NOTES

Colour: Claret cherry
Aroma: Black and red fruits with a discreet oak background with good aging
Mouth: Balance between red fruit and hints of blackberry with firm tannins and fresh acidity
Long and round finish

IDEAL CONSUMPTION TEMPERATURE

17° - 20°

FOOD PAIRING

This wine pairs with legumes, stews, poultry, red meat, grilled meat and roasts