



# BODEGAS PUELLES

## PUELLES GRAN RESERVA



 **MEDALLA DE PLATA**  
Challenge International du  
Vin 2020

### GRAPE VARIETY

96% Tempranillo  
4% Other native grapes

**Vino de Municipio · Ábalos**  
**D.O: D.O. Ca Rioja**

### VINEYARD CHARACTERISTICS

**Age:** 40 years  
**Average altitude:** 550 m. a. s. l.  
**Vineyard location:** Ábalos (La Rioja)  
**Soil:** Clay - limestone

### ELABORATION

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

### AGEING

**Barrels:** 60% French Oak & 40% 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