



Marqués de Vitoria

Gran Reserva

Grape variety: 100 % Tempranillo.

Vineyard: Vines over 30 years old.

Ageing: Aged in new French oak casks for 24 months. Bottled in February 2000. Limited production.

Colour: Very deep garnet-red with a tawny rim. Clean and bright.

Aroma: Complex, elegant, fine (red currant preserves, clove, peppers).

Palate: Round and spicy in the mouth with polished tannins and a good balance. Spicy finish.

Matching: It combines very nicely with stewed fish, game casseroles, grilled meat, and lamb and suckling pig. Very suitable for serving with cured cheeses to provide a good ending to any meal.

Awards:
2005



· Challenge International du Vin, Bordeaux-France. Bronze medal.



· Concours Mondial Bruxelles, Bruxelles -Belgium. Silver medal.



RIOJA QUALIFIED
DESIGNATION OF ORIGIN.



BODEGAS MARQUÉS DE VITORIA, S.A.

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