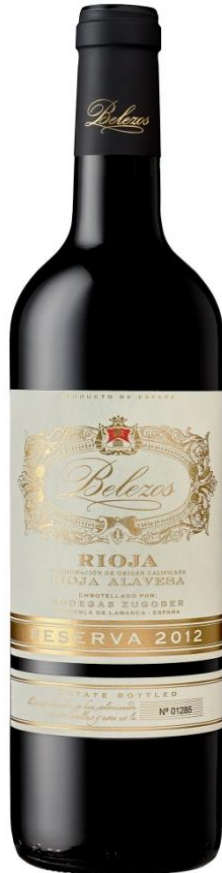


# Beleros Reserva



**Type of Wine**  
**Strength**  
**Grape Varieties**

Red *Reserve*.  
13,5 %.  
Tempranillo 95 %. Graciano, Mazuelo,  
y Garnacha 5%

**Age of Vines**  
**Harvesting**

> 25 years old.  
Between 1 Oct – 15 Oct. Hand  
harvested.

**Fermentation**  
**Fermentation Temperature**

In stainless steel vats.  
26 – 28 °C

**Time in Oak Casks**

18 months.

**Type of Cask**  
**Time in the Bottle**

American and french oak.  
Minimum 18 months.

**Tasting Notes**

*Colour:* Ruby red with brick red highlights. *Aroma:* Ripe fruits with well integrated spicy aromas and toasted notes. *Taste:* Velvety texture, refreshing, very ripe fruity flavours with toasted notes.

**Awards**  
**Type of Cork**  
**Serving Temperature**  
**Type of Bottle**  
**Food Pairings**

Challenger International Du Vin. Decanter, Bacchus.  
Natural (49 by 24.2mm).  
16 – 18 °C.  
Bordelesa 0.75 cl.  
Meat with peppers. All sorts of sausages, salami etc.  
Game. Roast and stewed lamb dishes. Chicken stew.