



# Belezos Reserva 2018



**Type of wine:** Reserva red wine

**Strength:** 14% ABV

**Grape varieties:** Tempranillo (95%), Graciano, and Mazuelo (5%)

**Appellation:** Rioja

**Vinification Process:** After fermentation, the wine was aged for at least 20 months in a combination of French and American oak barrels, followed by at least 24 months of bottle aging before release

**Fermentation:** Alcoholic fermentation

**Tasting notes:** Deep ruby red color, complex aromas of ripe black fruits, spice, leather and tobacco from extended aging, full-bodied with concentrated flavors of dark fruits, vanilla and toasted oak. Smooth, velvety tannins.

**Comments:** Bodegas Zugober is located in the Rioja region of Spain. Their "Belezos" line focuses on quality Tempranillo-based wines. This "Reserva" designation indicates the wine was aged for a minimum of 36 months, with at least 12 months in oak barrels.

**Presentation:** 750ml bottle sealed with natural cork closure

**Serving temperature:** 15-18°C

**Food Pairings:** The bold flavors and structure of this Reserva make it an excellent pairing for grilled or roasted red meats, game, aged cheeses, and hearty stews.

