



# Usoa de Bagordi

## Reserva

**Grape Varieties:** 70% Tempranillo, 30% Graciano

**Vintage:** 2000, 2006, 2007, 2008

**Alcohol (% vol):** 13,5°

**Total SO<sub>2</sub>:** 57 mg/l

**Ageing:** 18 months barrel, 24 months bottle



### Awards

Silver Medal – Biofach (Germany) 2009

Bronze Medal – La Selección “Al Punto Wein Guide”(Germany) 2007

Gold Medal – Biofach (Germany) 2005

**Production:** The grapes from our oldest and least productive organic vines are selected to get the best of each. Our production process uses the latest technology. By monitoring the fermentation, we have preserved the floral aroma of the grapes. The maceration of the must with the skins is prolonged in order to allow the structure and complexity to develop. The wine is left in French oak barrels for 18 months as part of the crianza process, followed by at least a further two years repose in bottle before it is ready for sale.

### Tasting Notes

**Visual:** Dark cherry red colour with glimmers of ruby. Stable, clean and bright with an ample tear.

**Nasal:** An exceptionally expressive wine with a complex aroma: suggestions of red fruit and dark compote on the nose along with strains of musk and toast ending up with bitter cocoa

**Taste:** Full and flavoursome texture. Suggestions of dark skinned stone fruit, slightly sharp tannin implying freshness. Spicy chocolate with a prolonged afatertaste.

**Bagordi & Food:** This wine goes fantastic with small game and stews, such as with hare, lamb or ox tail. Great companion to well-matured cheeses (manchego), paella and broiled or grilled

*Ideal serving temperature 16°C to 18°C*