

*Some people have got talent,
while others want it...*



—
“The V.I.P.”
El Importante

— RESERVA —

D.O.Ca. Rioja



Grape: 100% selected old Grenache, over half century old.

Elaboration: This wine is made with a special selection of old vines located in the “Sierra de Yerga” of the Garnacha variety. We wanted to disclose the full potential of this variety, together with our terroir. The harvest of the grape is done between the last week of September and the first half of October, when the grape has reached the optimal point of phenolic maturation. Alcoholic fermentation in stainless steel tanks at a controlled temperature between 26 and 28°C with automatic control of pump-overs, in this way, we achieve more uniformity during fermentation and a much smoother and complete extraction of aromatic and coloring compounds.

Aging: Aged for 12 months in French and American oak and at least 6 months in the bottle.

Tasting Notes: The first thing that stands out is its high intensity purple red color, with very bright reflections and ruby iridescence. In the nose, we find red and black fruit jam (blackberry, strawberry, raspberry), very well integrated with balsamic, vanilla and roasted notes, provided by the wood. In the mouth we can find these notes of the nose adding notes of melon and a citrus touch of tangerine. The finish is very long, appetizing, glyceric and mineral. Despite its great concentration and high alcohol content, it is a very fine wine with good balance.

Pairing: Sirloins, red meat, steaks, snails and all kind of cheeses. It can also be a very good accompaniment for desserts.

Consumption: This Very Important Wine could be kept for 3-4 years. Store in a cool and dark place at 13 °C.

Serve at a temperature around 16-18 °C.

Siete Pasos Wines, S.L.
Ctra. N-122, km. 311
47300 Peñafiel, Valladolid, España
info@sietepasos.com
Tel.: (+34) 983 881 622

www.sietepasos.com