

Museum Reserva



Origin

Country	Spain
Wine Region	Cigales
Winery	Finca Museum

Technical Data

Grape Varieties	Tempranillo (Tinta del pais)
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural Cork

Vinification

After manual picking into crates and sorting on selection tables, the grapes are de-stemmed and transferred to stainless steel vats. Fermentation takes place at 29°C with temperature control, analysis, pumping over and tasting on a daily in order to achieve optimal extraction, preparing the wine for its long, nurtured ageing process.

Ageing

22 months in new French barriques with frequent racking and refilling, followed by another 15 months in bottle under controlled temperature and humidity.

Description

In Brief

An exquisite and memorable wine from one of Spain's most noteworthy wine regions, showing the full potential of the Tempranillo grape. A truly complex Reserva.

Tasting notes

Deep red cherry colour with purple hues. The nose is reminiscent of red berries, blackcurrants and cranberries with hints of liquorice, ginger, and spices. There are mineral and smoky notes as well. A powerful taste, full body and very complex. The after-taste is long-lasting, with hints of roasted hazelnut, minerality and exotic wood.

Food Pairing

Amazing on its own but pairs beautifully with game and red meat dishes.

Notes

