



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO GRAN RESERVA



COUNTRY	Spain
APPELLATION	Rioja D.O.C.a.
VARIETY	Tempranillo, Garnacha
AGE OF VINES	>70 Bush vines.
FARMING	Sustainable farming. Zero residue wine.
SOIL	Clayey-calcareous soils, poor in organic matter.
ALTITUDE	560 - 700 meters.
AGING	Aged in French medium toast and American medium toast oak barrels + during 30 months plus 24 months in bottle before release.
PAIRING	Perfect pairing for a succulent Sirloin steak, Roasted lamb, on the bone rib-eye steak, beef wellington and all-important dishes.

TASTING NOTES

Bright garnet. Perfumed, slightly high-toned aromas of blackberry, licorice, wild herbs and elegant vanilla. Extremely long, with resonating sweetness, gently tannic and very long finish.

LOGISTICS

Cs/6:	24cm x 16cm x 32.5cm 8 Kg	WMF	140 C/6	70 C/12
Cs/12:	32cm x 24cm x 32.5cm 16 Kg	EUROPALET	125 C/6	60 C/12

RATINGS

- 94 Points by Gilbert & Gaillard.
- 92 Points by Wine & Spirits

