



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO RESERVA



COUNTRY	Spain
APELLATION	Rioja D.O.C.a.
VARIETY	Tempranillo, Graciano , Garnacha
AGE OF VINES	>50
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 oak barrels medium toast during 30 months + 12 months in bottle before release.
PAIRING	Perfect pairing with Iberic Bellota Jamón, Filet mignon, Roasted lamb and all-important dishes.

TASTING NOTES

Bright ruby. Expressive aromas of dark chocolate, redcurrant, cherry, licorice. Vanilla spicy predominant touches. Juicy in the mouth, glossy tannins with mineral notes mixed with seductive oak vanilla spices.

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

- 92 Points by Gilbert & Gaillard.

