



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO RESERVA



COUNTRY	Spain
APPELLATION	Rioja D.O.C.a.
GRAPE 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.
VINIFICATION	Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel.
AGING	Aged in French medium toast and American oak barrels medium toast during 30 months + 12 months in bottle before release
ALCOHOL %	13.5%
PAIRING	Perfect pairing with Bellota ham, 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.

RATINGS

- **92 Wine Enthusiast**, vntg 2019, 2017
- **90 James Suckling**, vntg 2019, 2018, 2017
- **92 Gilbert & Gaillard**, vntg 2017, 2015

LOGISTICS

6 pack : 24 x 16 x 32.5 8 Kg	VMF:	140 C/6	70 C/12
12 pack : 32 x 24 x 32.5 16 Kg	EUROPALLET:	125C/6	60 C/12