



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO GRAN RESERVA



COUNTRY	Spain
APPELLATION	Rioja D.O.Ca.
GRAPE 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.
VINIFICATION	Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel.
AGING	Aged in French medium toast and American medium toast oak barrels during 30 months + 24 months in bottle before release.
ALCOHOL %	13.5%
PAIRING	Perfect pairing with Iberian Bellota Ham, Filet mignon, Roasted lamb 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.

RATINGS

- **93 Wine Enthusiast**, vntg 2016, vntg 2015
- **91 James Suckling**, vntg 2015
- **93 Gilbert & Gaillard**, vntg 2015
- **94 Gilbert & Gaillard**, vntg 2014
- **92 Wine & Spirits**, vntg 2014

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