



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

- **90 James Suckling.** vntg 2017
- **92 Gilbert & Gaillard.** vntg 2017, vntg 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