

**SEGARES RESERVA 2008 DOCa RIOJA****GENERAL INFORMATION**

Brand	Segares
Type of wine	Reserva Red
Vintage	2008
Production	3,000 bottles

VINEYARDS

Appellation	DOCa Rioja/Rioja Baja
Vineyard	Family vineyards, "La Zapatera", Galilea (La Rioja)
Year of planting	1983
Area	4,00 ha
Altitude	530 m
Yield	4,500 kg/ha
Production system	Unirrigated trellis
Dirty type	Clay loam
Variety grape	100% Tempranillo

WINEMAKING

Vinification	Cold maceration. Continuous fermentation. Soft clarification
Ageing in oak	18 months in 40% French oak and 60% American oak
Ageing in bottle	18 months in bottle
Alcohol	14% Vol
Optimum consumption	In 12 years after its vintage

PACKAGING

Type of bottle	Bordeaux
Capacity	750 ml
Packaging	6 bottles/case
Pallet	100/125 cases/Europallet 600/750 bottles/Europallet





TASTING NOTE

Dark and intense ruby-red coloured wine. Elegant, strong aromas of black and red berries, perfectly assembled with smoke toffee, spices, mint and eucalyptus nuances. Powerful, round mid-palate, unctuous and with a long finish

FOOD PAIRING

This wine needs to breathe, open. It is a wine that develops in each wineglass that we taste. An ideal company during meals: starting with foies or sliced mushrooms, we can continue with blue fish or beef sirloin tartare style and finishing with a cured sheep cheese even smoke, pairing with the ageing of this wine

It is recommended to uncork it previously serving, because its singular winemaking

Serving temperature 16º-18ºC

AWARDS/ACCOLADES

89 points Tim Atkin MW, *Rioja 2017 Special Report*, 2017

88 points *Tim Atkin MW, Rioja 2015 Special Report*, 2015 (vintage 2007)

16 points *Ferran's big Rioja. Jancis Robinson*, 2014 (vintage 2007)

89 points *Meininger Best of Rioja*, 2014 (vintage 2007)

88 points *Peñín Guide*, 2013 (vintage 2007)

88 points *Peñín Guide*, 2011 y 2012 (vintage 2006)