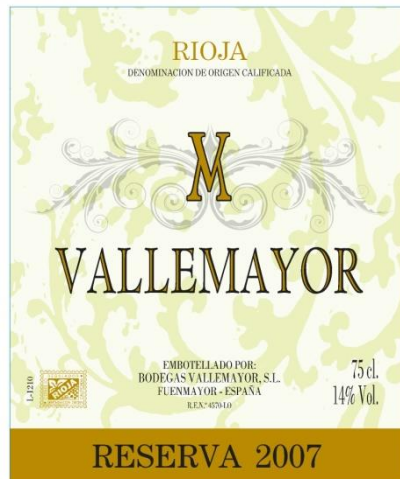


VALLEMAYOR RESERVA 11



ETQ VALLEMAYOR RSV 07.ap 17/4/12 12:55

Very intense garnet-red with light brick rim, evidence of ageing in oak and good development.

Due to a long stay in the bottle, the first sensation to the nose is that of reduction, gradually replaced by notes of red fruit and hints of liquorice, all of which are primary aromas that come from the grapes.

The aromas contributed by ageing appear on a second plane, diffused behind the fruit. These are balsamic and dairy notes that show off the new oak of French and American origins.

The result is a wine with an optimal drinking period of 4-6 years, provided it is always stored at a temperature of about 15 °C.

GRAPE: 85 % Tempranillo, 10% Mazuelo y 5% Graciano.

ALC. BY VOL: 14,10 % Vol.

PAIRING: The wine is powerful, and therefore best suited to accompany strong-flavoured dishes made with game, salty or smoked fish and all types of stewed meat.

Temperature better served at: 15-18° C.