

G

— Bodega · Winery —

**EDUARDO
GARRIDO
GARCÍA**

— 1923 —



Denominación
de Origen Calificada



RESERVA
100% tempranillo

Uvas procedentes de viñedos situados en Rioja Alta y Alavesa para el tempranillo, a 500m de altitud, sobre suelos arcilloso-calcáreos, con más de 50 años.

Este vino ha permanecido 18 meses en barrica con trasiegos periódicos cada seis meses y afinamiento en botella 24 meses.

De color cereza con toques color teja con capa media, limpio y brillante.

De buena intensidad aromática, aparecen en nariz notas balsámicas y frutas maduras.

Entrada en boca suave y limpia apareciendo al final un sabor fresco y elegante con un tanino bien integrado.

Aconsejamos degustar a 14 - 16*.*

RESERVA
100% tempranillo

From our vineyards in the Rioja Alta and Rioja of Alaba, the Tempranillo grapes used in making this wine come from 50 year-old vineyards situated at approximately 500 meters above sea level and characterized by predominately loamy, calcium-rich soils.

This wine has been aged for 18 months in American and French oak, decanted periodically in the cellar, and given an additional 24 months to refine in the bottle while awaiting release from our cellar.

Our Reserva wine is characterized by its cherry colors with hints of terra cotta and a clean, bright medium body. To the nose this wine offers intense aromas with hints of balsam and ripe fruit.

The wine enters the mouth smoothly and cleanly, and finishes freshly and elegantly, with well developed tannins.

We recommend you consume this wine at 14 to 16 degrees Celsius (57 to 60 degrees Fahrenheit).