



Tasting Notes

DAVID MORENO
RESERVA 2014



D.O.Ca. RIOJA

HARVEST CALIFICATION: Good

GRAPE VARIETY:

90% Tempranillo - 10% Garnacha

VOL. ALC.: 13,5°

AGEING: French oak barrique. 24 months

AVERAGE AGE OF THE VINEYARD:

Between 35 and 50 years old

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards

SOIL: clay limy and clay ferrous

David Moreno Reserva represents the balance, the care and respect for the soil and the oak. Old vines in high altitudes that give us unique fruits. Its virtues have been reposing in French oak barriques for 24 months and 15 months of bottle ageing. All this process has as a result a round wine, elegant and distinguished, very balanced above all.

VINEYARDS, CLIMA AND SOIL:

Garnacha and Tempranillo from Alto Najerilla, located in vineyards with an **average altitude of 600 metres**. Grapes coming from **old vines** (between 35 and 50 years old) located in **Badarán and Cárdenas**. The variety **Tempranillo** gives to us Wines with esturcture, fine and elegant. The **Garnacha** gives a nice fruty expression.

The **influence of the Atlantic** in this clima, with cold winters, warm summers and long and soft autumns, causes a slow maduration, which is perfect to find what we look for in the grape. All this, makes it possible to have this wine, elegant and balanced.

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

TECHNICAL DETAILS:

The grape has been **manually harvested** in the middle of October, after a very exhaustive follow up of the **maduration**. It was **destemmed in its 100%** and then, the **temperature of the fermentation was controlled from 25 to 28 °C for around 10 days** in order to extract all the capabilities from the varieties and the soil.

AGEING:

24 months in French oak barrique kept in our cellar with a constant temperature and humidity, giving to the wine complexity and elegance.

TASTING NOTES:

Color: garnet heart and cherry color in the border with bright hints.

On the **nose**, it is very aromatic with intense notes of chocolate and ripe fruit. We can also find subtle notes of coffee caramel, wich gives a nice complexity to the wine. It shows a fine balance with the oak barrique remains.

In the **mouth** it is juicy, with a nice body and structure, fruity and oaky at the same with a warm end. All these nuances make this a very elegant wine.

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