



CANTAURI

RESERVA

HISTORY

Cantauri **Reserva** was first produced in 2001, but the winery did not launch its first reserva into the market until 2011 when it started selling its first Reserva Cantauri 2007 on the Spanish and international markets. The aim was to produce top quality wines.

VINEYARD

Bodegas Alonso González 20 ha of Tempranillo grapes and 2.5 ha of other red wine varieties (Garnacha, Mazuelo, Graciano, etc.). These vineyards are situated between 520 m and 580 m above sea level and protected by the Sierra Cantabria Mountains. Calcareous clay soils.

VARIETY OF GRAPES

90% TEMPRANILLO, 10% MAZUELO, GRACIANO Y GARNACHO

WINEMAKING

The fruit comes from some of our oldest vineyards. The vines are over **40 years old** and have very limited production. This wine is only made when the vintage is **excellent** or very good and productions are numbered. The objective is to make the best wine. The barrels were selected for their special fineness and quality. **French** oak and **American** oak barrels.

IDEAL TEMPERATURE FOR CONSUMPTION

18°C a 20°C

