



ERMITA DE SAN GRAN RESERVA

WINE

Brand:	ERMITA DE SAN FELICES
Type of wine:	Gran Reserva
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	14,5 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable- very old
Vineyard location:	Haro
Vineyard training:	Bush
Soil composition:	Chalky-Clay
Vineyard altitude:	485 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	October 18th
Type of harvest:	Manual in 12 Kg crates

WINEMAKING

Destemmed:	Yes
Grapes pressing:	Yes, very soft
Prefermentative maceration:	4 days
Fermentation:	Spontaneous and controlled.
Barrel ageing:	26 months
Racking:	Every 6 months by gravity
Type of oak:	French, medium+ toasted
Filtered:	No

CURIOSITY

The vineyards are over 80 years old and they are under the cliffs of Bilibio and near the Ermita de San Felices. Only produced excellent quality vintages.

TASTING NOTES

Visual: Deep intense black colour which stains the sides of the glass.

Aromas: An intense and defined nose which is complex, attractive and full of character has touches of amaretto sponge-cake, egg-yolk cakes, violet, vanilla, medicinal, roasted, cedar, tobacco and black fruit liqueurs.

Taste: On the palate it is attacking, with body and tasty acidity, excellent structure, balance and a long finish with a floral back-taste.

GASTRONOMY

Serving suggestions: Good with grilled meat, stewed mushrooms and wild mushrooms, cheeks in wine, fried foie gras, sirloin in pepper sauce, red meats, beans and pulses, mature and semi-mature cheese, game in red wine, steak tartare and so on.

Temperature of consumption: 17°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork

RIOJA

DENOMINACION DE ORIGEN CALIFICADA

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