

RIOJA  VEGA

RIOJA  
Denominación  
de Origen Calificada

RIOJA VEGA  
RESERVA

*Desde 1882*

Reserva

# RIOJA VEGA RESERVA



**VARIETIES** 85% Tempranillo, 5% Mazuelo, 10% Graciano.

**AGEING** Two years American oak barrel ageing is used, with 5% of the wine in French oak, followed by a minimum of twelve months bottle ageing prior to release.

**COLOUR** Clean and bright cherry red.

**AROMA** On the nose, intense fruit is accompanied by toasted aromas and toffee and vanilla.

**PALATE** On the palate, full and velvety and well balanced.

**FOOD PAIRING** Wide sort of red meats, baked lamb, woodcock, big game, stew, pulses.

**NOTES**

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