



Grupo Faustino



Marqués de Vitoria

Gran Reserva 2005

D.O.C. Rioja

Vintage

Excellent

Good growing season development, with balance rain, except in July that it was dry. Good mature, vegetative and healthy state, moderate temperatures during the day and cold nights. Right sugar and colour maturation, good wine quality.

Composition 100 % tempranillo

Elaboration Fermentation temperature 28 °c

Aging 24 months y French and American oak barrel

Location Oyón

Height 450 m

Yield 6.000 kg/Ha

Soil Calcareous clay

Appearance Clean, bright medium deep, ruby colour developing to maroon

Nose Intense and complex. Slight ripe fruits and spicy hints (cinnamon and clove), long aging touch (cedar) in the background and leather hints

Tasting Smooth, round, elegant and balanced

Retro-nasal Spicy

Aftertaste Long ending with nice wood hints

COMPLEX AND ELEGANT

Appetizer

Sausages

Vegetables, Beans and Salad

Slow-cooked dish

Eggs

Some dishes like eggs such as potato omelet, scrambled eggs with truffles

Potatoes and Fungi

Grilled and mushrooms

Soup, Rice and Pasta

Mushrooms rice

Fish and Seafood

Some tasty or oily fish such as tuna, cod

Meat

Any kind of meat

Cheese and Dessert

Medium-aged cheese such as emmental or gruyere

Alcoholic Volume

13,9 (%)

Volatile Acidity

0,69 g/l ac acet

Total Acidity

5,66 g/l ac tart

Residual Sugar

2,1 g/l

Free Sulfuric Acid

14 mg/l

Sulfuric Acid

56 mg/l

**SERVICE
TEMPERATURE**

18-19 °C