



Grupo Faustino



Marqués de Vitoria

Reserva

2009

D.O.C. Rioja

Vintage

Very good

High rainfall during the moment when the plant stop being active. Hailstorm on May 24th, 1700ha were affected in Rioja Baja. Good curdling until the end of the harvest, high production of green vintage. Nice climatology through the end of the harvest, with good health and optimum fruits ripening.

Composition 100 % tempranillo

Elaboration Fermentation temperature 28 °c

Aging 16 months in French oak barrel and medium toasted

Location Oyón

Height 450 m

Yield 6.000 kg/Ha

Soil Calcareous clay

Appearance Clean, bright, medium deep, cherry red colour developing to maroon

Nose Strong, warm with vanilla, cinnamon and spicy notes. Nice black ripe fruits and cedar hint in the end

Tasting Elegant on the palate, fresh, balanced and nice structured

Retro-nasal Marked by the spicy notes

Aftertaste Persistant, ripe fruits reminder due to its barrel aging

ELEGANT AND BALANCED

Appetizer	Pork loin
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	Tomato pasta, sausages, cheese
Fish and Seafood	Some tasty or oily fish such as tuna, cod
Meat	It matches with cold meat, sausages
Cheese and Dessert	Medium-aged cheese such as emmental or gruyere

Alcoholic Volume	13,9	(%)
Volatile Acidity	0,62	g/l ac acet
Total Acidity	5,4	g/l ac tart
Residual Sugar	2,2	g/l
Free Sulfuric Acid	19	mg/l
Sulfuric Acid	51	mg/l

SERVICE TEMPERATURE

17-18 °C