

OVIDIO GARCÍA Reserva

Ovidio García



COUNTRY	Spain
APPELLATION	Cigales DO
VARIETY	Tempranillo
AGE OF VINES	70-90
FARMING	Yield per hectare is 5,000kg/ha. Hand harvested. Exhaustive control of the vineyard during all year. Selection of grapes in vineyard and winery
SOIL	Sandy-clay soils, and limestone
ALTITUDE	750 meters
VINIFICATION	Hand Harvested, natural fermentation. The skins stayed in contact with the must for a period of 25 days of maceration in stainless steel vats with temperature control (28C/82,4F)
AGING	24 months in French oak barrels
ALCOHOL	14.50%
PAIRING	Roebuck, wild boar and cured cheese

TASTING NOTES

Deep dark cherry color with a perfect balance. Complex, full-bodied with very intense flavors of minerals and ripe fruit with a layer of cacao and liquorice. Lovely rich and refined texture with a long finish.

RATINGS HISTORY

92 Robert Parker (Wine Advocate), vntg 2007.



LOGISTICS

Shipper: 12 bottles			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
Pallet: 56 cases x 12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg