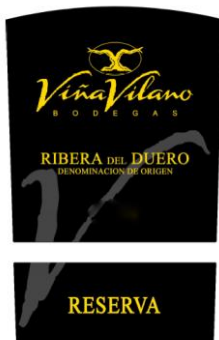


VILANO Reserva

Vilano



COUNTRY	Spain
APPELLATION	Ribera del Duero DO
VARIETY	Tempranillo 100%
AGE OF VINES	+50
FARMING	Sustainable. Yield per hectare is 3,500kg/ha (legal max. DO Ribera 7,000kg/ha)
SOIL	Sandy-clay soils, and limestone
ALTITUDE	800 meters
VINIFICATION	Hand harvested. Fermentation at 28°C. 14 days of maceration
AGING	20 months in French and Central Europe oak barrels and 18 months in the bottle
ALCOHOL	14.50%
PAIRING	Perfect for roast lamb, tender lamb cutlets, morcilla, Manchego cheese, barbecue

TASTING NOTES

Deep, bright ruby red. Highly complex, aromatic nose. Flavorful, and yummy with a silky texture and gentle sweet tannins. Vibrant blackcurrant and cherry compote flavors and a hint of vanilla. Persistent finish, leaving dark chocolate and allspice notes.

RATINGS HISTORY

92 POINTS by Wine Spectator; vtg 2013

93 POINTS by Decanter; vtg 2012

91 POINTS by Vinous; vtg 2011

92 POINTS Wine Enthusiast; vtg 2011



LOGISTICS

Shipper: 12 bottles

L: 12.99 In	W: 9.84 In	H: 12 In	Wt: 16.50 Kg
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Pallet: 60 cases x 12 bottles

L: 39.37 In	W: 47.25 In	H: 56 In	Wt: 944 Kg
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