

MARQUÉS DEL SILVO RESERVA

Marqués del Silvo



COUNTRY

Spain

APPELLATION

Rioja D.O.C.a.

GRAPE VARIETY

Tempranillo, Graciano, Garnacha

AGE OF VINES

>50

FARMING

Sustainable farming. Zero residue wine.

SOIL

Clayey-calcareous soils, poor in organic matter.

ALTITUDE

560 - 700 meters.

VINIFICATION

Fermented at controlled temperature in stainless steel tanks. Clarified, filtered and transferred to the barrel.

AGING

Aged in French medium toast and American oak barrels medium toast during 30 months + 12 months in bottle before release

ALCOHOL %

14.5%

PAIRING

Perfect pairing with Iberian Acorn-fed Ham, Filet mignon, Roasted lamb and all-important dishes.

TASTING NOTES

Bright ruby. Expressive aromas of dark chocolate, redcurrant, cherry, licorice. Vanilla spicy predominant touches. Juicy in the mouth, glossy tannins with mineral notes mixed with seductive oak vanilla spices.

RATINGS

- 92 Gilbert & Gaillard. vntg 2017, vntg 2015



LOGISTICS

Shipper 12 bottles				VMF Pallet 70 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.6in	9.45in	12.8in	16Kg	39.37in	47.25in	66.9in	1140Kg