



RESERVA

Linaje Garsea

Ribera del Duero · Spain



Colour: Intense, with a lot of natural coloring. Well defined high layer. Violet details of red cherry in the rim. Glycerin, clean, luminous and impressive vivacity for the barrel period.

On the nose: Powerful, also, in fruit aromas, crisp, very intense and fresh, blackberry and currant, plums, all in compote, flashes of oak (cinnamon, toffee, caramel, spices and leather), balsamic and vanilla background. Good balance with alcohol, combined.

On the palate: Forwarded, although dry, very fruity and powerful, with fresh and fruity tannin. Evolution without blunting. Franco in the mouth. Eternal at the end of the mouth.

Food pairing: Roasts, Stews, Pickled, Suckling Pig or baby Lambs (Lechazo), Red meats, Iberian, Pates. Zarzuelas and stews with fish.

Keep out of reach of the sun and at a temperature close to 20°. Bottle lying or tilted 45th.

Concurso Mundial de Bruselas

2008, 2009, 2011, 2012, 2014

Gold Medal

2010 Silver Medal

Premios Vinos de España en el Reino Unido

Mejor vino calidad precio 2014

Revista Wine Enthusiast

89 puntos añada 2009

Premium Select Wine Challenge

2010 Silver Medal

Ultimate Wine Challenge:

95 puntos

Oro Sakura Awards

Texsom Awards Plata

San Francisco Wine Awards Silver

RIBERA DEL DUERO
Denominación de Origen