

SABINA ESTATE

RESERVA



WINE

Red Wine. Tempranillo

VINTAGE

2016

REGION

NAVARRA - ESPAÑA

VITIVULTURE

The vineyards are 15 years of age. Calcareous soils with a limestone texture and loams. Very good water drainage.

WINEMAKING

Hand harvest, with a semi-freezing process of the berries, selection tables and cold maceration at 4°C for 24 hours. Alcoholic fermentation for 7 days with selected yeasts at 28°C. Maceration after fermentation for 14 days. Total encubing period of 22 days. The wine that is used for this selection corresponds only to the bleeding (drop by drop) wine. Ageing in small oak barrels for 14th months, 50% French, 50% American, and bottle ageing.

TASTING NOTE

Colour: Bright cherry red with ruby taints

Nose: Ripe red and black fruit -blackcurrants, cherries and plums, balanced with a well-integrated wood which adds hints of cinnamon and cocoa to the bouquet. Aromas of eucalyptus and rosemary linger on for a long time. Palate: Soft and velvety

Mouth: Full, round and clear flavours and good sweet tannins. A long finish with delicious fruit and toast notes.