

Bardos Reserva

THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Ribera del Duero

CEPAGE: 90% Tempranillo, 10% Cabernet Sauvignon

WINEMAKING: Fermentation and maceration during 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels.

ALCOHOL BY VOLUME: 14.5%

AGING: 16 months in new French oak barrels.

THE STORY

At Bodegas Bardos we elaborate wines in an artisan fashion, aiming to have them reflect the Castilian landscape and climate of a place where only the bravest dare to work the land in the most extreme conditions, where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin. A place only suitable for the authentic “bards” of wine, our wine growers.

THE ADJECTIVES

OVERALL: Fineness and subtlety in a very fresh Reserva.

AROMAS / FLAVORS: Notes of fruit compote and great complexity of aromas from the wood

MOUTHFEEL: Very well-structured wine

THE SELLING POINTS

SUSTAINABILITY: Vegan, Green Practicing

PAIRINGS: Rice, roasts, cured cheese and big game.

