

# Anciano No 10 Gran Reserva

## THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 100% Tempranillo

WINEMAKING: Fermentation is in stainless steel tanks with the temperature controlled at 30°C and maceration for 10 days

AGING: Minimum 24 months in barrell and 36 months in bottle

ANNUAL PRODUCTION: 20000 cases

## THE STORY

Rooted in the ancient vines and winemaking traditions of Spain, Anciano delivers unmistakably classic wines in classic packaging at a remarkable price.

## THE ADJECTIVES

OVERALL: Harmonious blend of sweet and savory

AROMAS / FLAVORS: Dark fruit, vanilla, cinnamon spice with mineral notes

MOUTHFEEL: Velvety smooth

## THE SELLING POINTS

Classic and elegant Rioja Gran Reserva at unbeatable price

AWARDS: 90pts Tim Atkin Rioja Report

SUSTAINABILITY: Vegan, Organic In Practice, Sustainable In Practice

PAIRINGS: Roast meats, wild game, and aged cheese



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