Anciano No 7 Reserva





APPELLATION: Rioja

CEPAGE: 100% Tempranillo

WINEMAKING: Ripe, selected grapes are fermented in stainless steel tanks with the temperature controlled at 30°C, with maceration of a week to extract color and flavors

AGING: Aged in American oak for 18 months and 18 months in

bottles

ANNUAL PRODUCTION: 40000 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: Red fruit with lovely balance

AROMAS / FLAVORS: Mature red fruit. Forest Floor.

Mediterranean herbs.

MOUTHFEEL: Fresh acidity and a lengthy finish

THE SELLING POINTS

PAIRINGS: Grilled meats, especially lamb and game as well as

Beautiful reserva Rioja in a classic style at a great price

SUSTAINABILITY: Vegan, Sustainable In Practice

casseroles and stews





