PERSEVERANCE RESERVA 2018 TRI-VIN

VINTAGE: 2018
APELLATION: DOCa Rioja
VARIETY: Tempranillo
PACKAGING: carton case with 12 bottles of 75 cl.
INGREDIENTS: red grapes DOCa Rioja
ALCOHOL CONTENT: 13.5% by Vol.

VINIFICATION: destemming and light crushing of the grapes. Fermentation at controlled temperature in stainless steel tanks. Malolactic fermentation is concrete tanks. Grown in oak barriques of 225 l. at least for 18 months.

TASTING NOTES: Perseverance Reserva has a red ruby colour; black pepper and vanilla flavours and some mature black fruit taste too; well-balanced, well-structured and elegant in mouth displaying some splendid taste of fruit and bouquet too.

LONGEVITY: its freshness, oak ageing and high extraction guarantee a longevity of at least 10 years alter the year of harvest.

FOOD PAIRING: best enjoyed combined with red meat and game dishes.

SERVING TEMPERATURE: 16-17ºC.