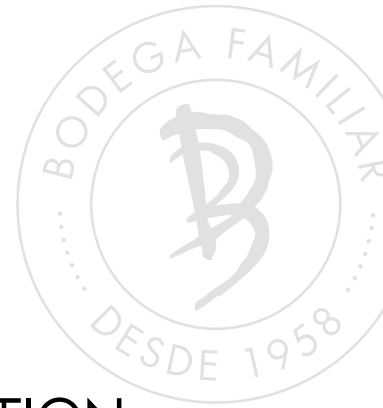




B O D E G A S  
**DOMINIO DE  
BERZAL**



## PRIVATE SELECTION

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Selection of grapes from vineyards over 70 years old, whose characteristics and meticulous production process means around 2,500 kg/ha are produced. The quality of the vines is shown in the variety of this wine, made in tanks using the pigeage system and ageing in extra-fine grain barrels.

### TECHNICAL DESCRIPTION

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**Vintage:** Manual.

**Varieties:** 100% Tempranillo.

**Method:** Stalk removing.

**Alcoholic Fermentation:** 12 days at temperatures no higher than 30° C.

**Malolactic Fermentation:** New French oak barrels.

**Ageing:** 18 months in French oak barrels.

### TASTING NOTE

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**Colour:** Bright red with violet tones and high depth.

**Nose:** Before swirling, you can pick up highlights of aromas of black fruits (blackberry, etc.), olives and tar. Upon swirling, savoury, spiced (pepper, sandalwood, clove) and roasted tones are released.

**Palate:** Very powerful initial sensation, very fruity and expressive. The mid-palate is a good weight, silky but at the same time balanced with mature, elegant tannin, complex fruits and fine roasted touch. Long-lasting aftertaste with savoury tones, good acidity.

### RECOMMENDATIONS

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**Ideal drinking temperature:** 17° C.

**Pairing:** Stewed and grilled meat, large game.

### LATEST AWARDS

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- Tempranillo de oro in “Mundial de Tempranillo” Competition 2019 (Brussels).
- 91 points in Tim Atkin’s “Rioja 2021 Special Report”.
- 91 points in Tim Atkin’s “Rioja 2022 Special Report”.
- 91 points in Peñin 2022.
- 2nd prize in the Rioja Alavesa Wine Harvest Festival 2022.