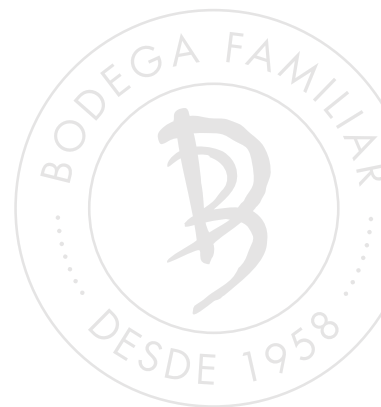




B O D E G A S

DOMINIO DE  
BERZAL



## 7 VARIETALS

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Limited production, the 1,400 bottles that are produced yearly contain a mix, in a fixed proportion, of a carefully selected range of grapes, all from the experimental area of our winery. Its ageing in extra fine grain barrels makes for a complex, unique wine.

### TECHNICAL DESCRIPTION

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**Vintage:** Manual.

**Varieties:** 40% Maturana, 10% Graciano, 10% Garnacha, 10% Merlot, 10% Cabernet Sauvignon, 10% Syrah and 10% Prieto Picudo.

**Method:** Destemming.

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

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

**Ageing:** 17 months in French oak barrels.

### TASTING NOTE

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

**Nose:** Without swirling the glass we can already sense the aromatic intensity of black fruits such as plums. Upon swirling the glass, the aromatic intensity increases resulting in savoury, spiced tones and roasted aromas of fine woods.

**Palate:** The initial sensation is expressive, light and powerful with ripe fruits. The mid-palate is smooth, silky, well-balanced with mature, elegant tannins, and fine roasted hints. The aftertaste is long-lasting, marked by savoury notes.

### RECOMMENDATIONS

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

**Pairing:** Stewed and grilled meat, large game, bitter chocolate, cold meats, cheeses, etc.

### LATEST AWARDS

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- 94 points in Tim Atkin's "Rioja 2021 Special Report".
- Silver Medal in the Bordeaux Challenge International du Vin 2021.
- 92 points in Peñin 2022.
- 93 points in Tim Atkin's "Rioja 2023 Special Report".