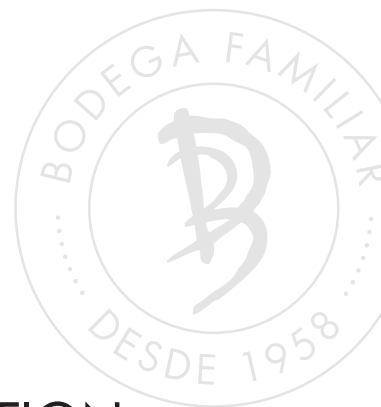




B O D E G A S

DOMINIO DE
BERZAL



PRIVATE SELECTION

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

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

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

Ideal drinking temperature: 17° C.

Pairing: Stewed and grilled meat, large game.

LATEST AWARDS

- 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.
- 91 points in Tim Atkin's "Rioja 2024 Special Report".