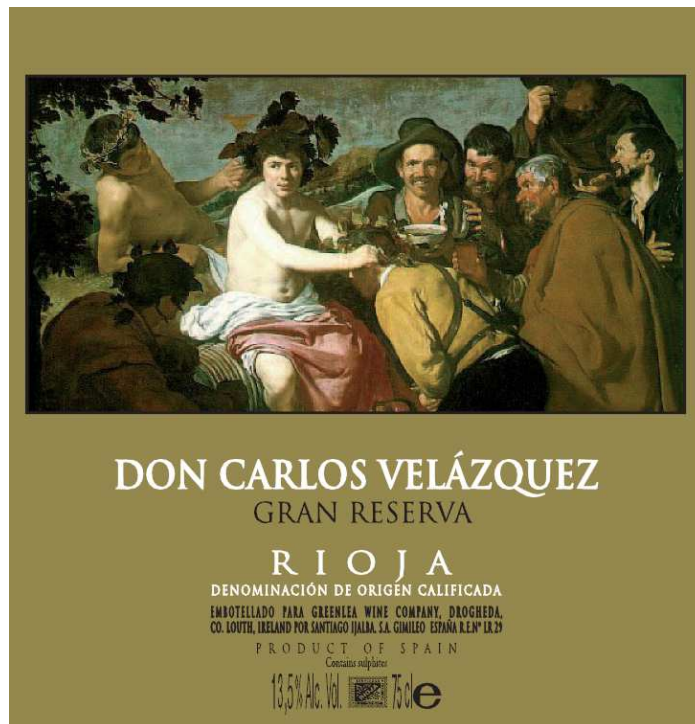


DON CARLOS VELAZQUEZ

Gran Reserva 2005



Wine from selected vineyards in Gimileo, at the heart of La Rioja Alta made only in years classified as 'excellent' by the Consejo Regulador, the appellation body of La Rioja. Temperature-controlled fermentation takes place with long periods of maceration and gentle pumping-over to produce wine with considerable structure, tannin, concentration and colour, making it highly suitable for a long period of ageing. This lasts for 26 months in American oak barrels with the periodic racking carried out traditionally using gravity to move wine from one barrel to another. The ageing process continues in the bottle, where the wine acquires the further refining needed before it can be sold. The nose and flavor of this Gran Reserva will improve in bottle during the following years.

TECHNICAL CARD

Kind of wine:	Red Gran Reserva 2005
Alcohol content:	13,5 %
Grapes varieties:	Tempranillo,
Barrique ageing:	26 months
Tasting comments:	Careful handling and ageing have resulted in an intensely dark wine with a tawny rim indicating early signs of ageing well. On the nose there are reminders of very ripe fruit and vanilla smoothly blended with spicy, medicinal, cocoa and roasted aromas indicative of the long barrel time. Intense but balanced and silky in the mouth, long-lasting and with an attractiveness that will open up and improve for hours in the glass.

GASTRONOMY

Very good with roast meat, grills, duck confit, pepper steak, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms, casseroles, Iberian ham and so on. Serve between 16° and 18° C .

KEEPING

Due to its natural state this wine may with time produce sediment in the bottle. If so, decanting is recommended. It should be stored on its side in a dry ventilated place at a steady temperature.