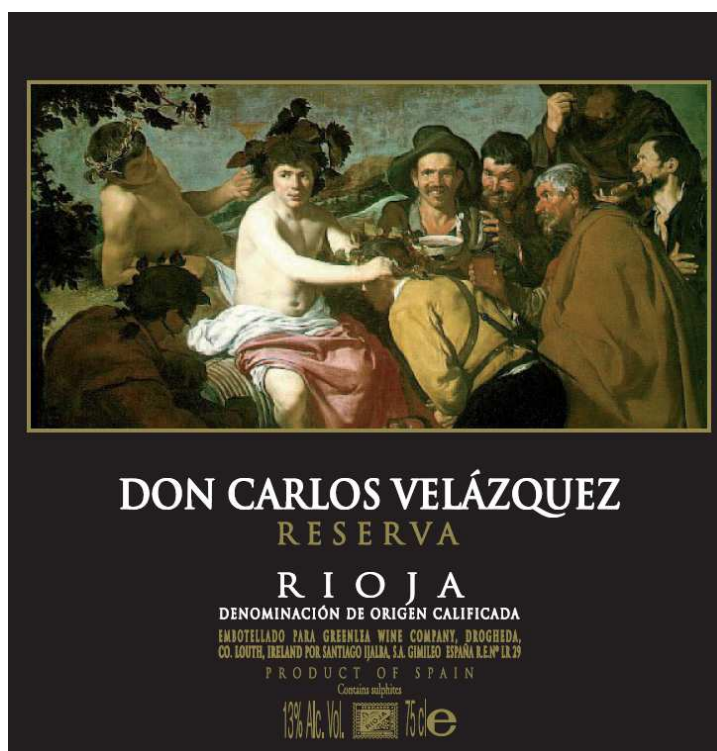


# DON CARLOS VELAZQUEZ

RESERVA 2007



A wine made from Tempranillo grapes from selected vineyards in Gimileo, at the heart of La Rioja. Temperature-controlled fermentation takes place with long periods of maceration and gentle pumping-over to produce wine with considerable structure, concentration and colour, making it highly suitable for ageing. This lasts for 18 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 Reserva will improve in the following years.

## TECHNICAL CARD

**Kind of wine:** Red Reserva 2007  
**Alcohol content:** 13,5%  
**Grapes varieties:** 100% Tempranillo  
**Barrique ageing:** 18 months  
**Tasting comments:** Careful handling and ageing, as well as the high quality of the grapes used, have resulted in an intense bright cherry-red wine with lighter tawny hints. On the nose there is a concentration of aromas of ripe fruit and vanilla on top of spices and toasted bread. Balanced in the mouth, there is a powerful back-taste and a long pleasurable finish to this elegant wine. It will open up and improve for hours in the glass.

## GASTRONOMY

Very good with roast meat, grills, duck in orange sauce, pork in mustard, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms, casseroles, Iberian ham and so on. Serve at 17° 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.