



BODEGAS HNOS. PECIÑA

Crta. de Vitoria · km. 47
San Vicente de la Sonsierra · La Rioja
t. 941 334 366



SEÑORIO DE P. PECIÑA RED GRAN RESERVA

A Gran Reserva wine is a Great Work, so we need to start with a base wine that meets special conditions in terms of structure, colour, tannins and aromas. This wine is therefore made with grapes from our oldest vines, from which we obtain very small, highly-concentrated berries, with very low yields and extraordinary quality. Picked in the second fortnight in October, this wine is made with a careful maceration at controlled temperatures of 26o to 27o degrees for twelve days. It has spent 48 months in used American oak, and during this time it has been raked eight times from cask to cask, thereby racking it off the sediments by gravity in a natural way.

After this time in the cask, it has then spent another 36 months rounding off in the bottle, thereby obtaining the special balance before its exit to the market.

TASTING NOTES:

<u>Grape Varieties:</u>	95% Tempranillo · 3% Graciano · 2% Garnacha
<u>Alcohol content:</u>	13.5%
<u>Colour:</u>	Ruby-cherry red, with good depth and amber-orange rim bright, clean.
<u>Aromas:</u>	Fine, intense nose with ripe fruit, toffee and chocolate, reduction with a classic bouquet of leather and tobacco. Spicy.
<u>Mouth:</u>	Rounded tannins, balanced, long, velvety, smooth.

Best temperature to drink: 18° to 19° C.

DECANTATION IS RECOMMENDED



75 cl.



1,5 l.



Cases

- Case of 1 Bottle 75 cl.
- Case of 3 Bottles 75 cl.
- Case of 6 Bottles 75 cl.
- Case of 12 Bottles 75 cl.
- Case of 1 Magnum Bottle 1.5 l.