



BODEGAS HNOS. PECIÑA

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



SEÑORIO DE P. PECIÑA RED RESERVA

Elaborated from the finest grapes from our vineyards in San Vicente de la Sonsierra, calcareous clay soil, the grapes are destemmed and crushed and fermented naturally with wild yeast in stainless steel tanks.

It has been resting for 36 months in used American oak barrels. In this time, we have done six rackings (once every 6 months) by means of the traditional method, "barrel to barrel", achieving a natural decantation. After being in bottle for a minimum of 18 months, the wine finds its balance and it is ready for consumption.

The wine is bottled unfined and unfiltered.

TASTING NOTES:

Grape Varieties: 95% Tempranillo · 5% Graciano y Garnacha

Alcohol content: 13.6%

Colour: Orange robe and brick coloured rind.

Aromas: Soft vanilla aromas with a retonasal character, hints of leather, tobacco and dried flowers.

Mouth: Very elegant, mellow, velvety, tasty and well-balanced. Good length.

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



Cases



75 cl.



1,5 l.

Case of 2 Bottles 75 cl.

Case of 3 Bottles 75 cl.

Case of 6 Bottles 75 cl.

Case of 12 Bottles 75 cl.

Case of 6 Magnum Bottles 1.5 l