

RENTAS DE FINCAS

RENTAS DE FINCAS RESERVA 2005

Rentas de Fincas evokes the richness of the earth's soil. Rentas de Fincas is positioned as a timeless exclusive originating from a region in Spain with a thousand-year tradition in the elaboration of complex wines.



ORIGIN:
D.O. Ca RIOJA



Rioja is the oldest and most prestigious Denominación de Origen in all of Spain. The Tempranillo grape, considered native from this zone, is the most widely planted varietal and is recognized internationally for its Spanish origin. Tempranillo's big reds are highly sought out worldwide.

GRAPE VARIETY:

80% Tempranillo, 10% Garnacha, 5% Mazuelo, 5% Graciano

ORGANOLEPTIC CHARACTERISTICS:

Red ruby color with lime glints. Aroma of very mature fruits (prune) with mineral notes (leather and vanilla). Complex and well balanced in mouth due to its well polished tannins.

ELABORATION:

12 months (D)

In October, after 20 days of temperature controlled maceration in stainless steel deposit, the wine was racked to a fermentation tank where it went through natural malolactic fermentation. In June it was introduced in barrels of American and French new oak where it rested until June. Then, the barrels were emptied, cleaned and filled again with the same wine to assure homogeneity. The ageing continued until June when it was bottled.

www.rentasdefincas.com



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