

FAUSTINO I GRAN RESERVA

Description

Clean, bright. Ruby colour developing to maroon. On the nose is complex and elegant, wide fruity and spicy notes. On the mouth, elegant, with pleasant hints due to the barrel ageing. Long and silky finish.

It matches with any kind of meat and mushrooms rice. Some tasty or oily fish such as tuna or cod. Medium-aged cheese such as emmental or gruyere.



Issues



Red Gran Reserva Tempranillo; Graciano, Mazuelo



26 months in French and American oak barrels. At least 3 years in the bottle



D.O.Ca. Rioja



75 cl.

Lastest Awards



Silver Medal, vintage 2.004, Concours Mondial de Bruxelles 2.016, Belgium



91 points, vintage 2006. Guía Peñín 2018, Spain.



Premium Gold, vintage 2005. Berliner Wine Trophy 2017



Golden Bacchus, vintage 2.004, Premios Bacchus 2.016, Spain