

GRAN FAUSTINO 1955

Description

In 2018, 55 years later, the 2555 bottles we have kept as a new edition called GRAN FAUSTINO 1955 see the light of day. They are a true reflection of our speciality, making wines that are perfect for ageing, part of Faustino's secret. A 'Grand Reserva' Rioja wine, like those of years gone by, those that are never repeated and which experts the world over talk about with admiration.

Made mostly from Tempranillo grapes blended with other varieties, following the traditions of the classic 'Grand Reserva' wines from La Rioja, wines with unrepeatable personality. The grapes are from the vineyards near the winery, since at the time transport was in baskets on the sides of horses or mules. The grapes were not stemmed and were only pressed gently to start fermentation (it could be said that it is a semi-carbonic fermentation processes, similar to the methods used in Rioja Alavesa). Mostly aged in American oak barrels, although with a touch of French barrels, since in our historical archives there were French oak barrels at Bodegas Faustino at that time, a rather innovative event in Rioja. Clean and bright, an orangey ruby colour with reddish flecks.

Very intense and extremely complex. Sweet hints of dried fruit (plums, raisins, figs). A

bouquet reminiscent of a spice shop (turmeric, bay leaf, coriander...). Dry sensations (dry

lowland), tobacco leaves. Reminiscent of olive wood and black olives.



Issues



Red Gran Reserva Tempranillo grapes blended with other varieties.



American and French oak barrels.



D.O. Ca. Rioja



75 cl.

Lastest Awards



96 points, vintage 1.955, Decanter Magazine 2.019