

GRAN MARIUS

RESERVA SELECCIÓN

GRAPE VARIETY: 25% Monastrell 25% Garnacha Tintorera
25% Tempranillo 25% Syrah

VINEYARD: 750-950 metres altitude, 65-90-year-old dry-farmed pre-Phylloxera Monastrell, Garnacha Tintorera and Tempranillo bush vines from our oldest vineyard plots and trellised Syrah vines, organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall

TYPE OF CASK: French Allier fine grain medium-toasted oak casks (500 L)

AWARDS: **GOLD** – Concours Mondial de Bruxelles (2013 vintage)
GOLD – Citadelles du Vin 2018 (2013 vintage)
BRONZE – Decanter 2018 (2013 vintage)
GOLD – Asia Wine Trophy 2017 (2012 vintage)
GOLD – Mundus Vini 2015 (2010 vintage)
GOLD – Concours Mondial de Bruxelles 2013 (2008 vintage)
GOLD – Berliner Wein Trophy 2013 (2008 vintage)

VINIFICATION

Tempranillo grapes are harvested in the second week of September, Garnacha Tintorera and Syrah grapes at the end of September and Monastrell in the third week of October. The grapes for this wine are chosen from the best plots on our estates, hand-harvested for higher concentrations of tannins at the optimal moment of phenolic ripeness for each variety. Maceration takes place during 22 days at 29 °C with manual pumping of the young wine. Once racked the wine on its lees undergoes manual bâtonnage up to once a month after malolactic fermentation. The four varieties are then blended for ageing in 500 litre fine grain French Allier oak casks for up to 14 months. The wine is then bottled unfiltered to mature for a further 18 months prior to release.

TASTING NOTES:

Dark ruby red with an intense and complex nose of spicy wild plums, prunes and roasted peppers. Vibrant and elegant on the palate with good structure, balanced acidity and firm polished tannins. It is full bodied with a lingering, silky finish.

FOOD PAIRING:

Enjoy this wine with hearty dishes for the coming 5-10 years.
Best served at 16-18 °C



PIQUERAS
BODEGAS Y VIÑEDOS