

URBINA

SINGLE ESTATE

Gran Reserva 2004

TASTING NOTE

COLOUR

Reddish garnet.

AROMAS

Powerful and elegant, splendid ripe complex nose. Rich vegetable and tobacco aromas, a perfect harmony of oak and glorious fruit.

PALATE

Intense rich fruit with great finesse, silky and creamy. A wine with well balanced oak and fruit tannins and velvet smoothness and wondrous length.

Selected in Top 100 10x10 Rioja Blind Tasting 2018 'Best Wine in the Gran Reserva Category' and awarded 'Chairmans' Choice'



WINE

Urbina Gran Reserva

BODEGA

Bodegas Urbina

ORIGIN

DOC Rioja Alta, Cuzcurrita del Rio Tiron

VARIETIES

Tempranillo

ALCOHOL VOLUME

14%

VITICULTURE

A selection of only the very best Tempranillo grapes from average age 40+ year old vines

ENOLOGY

The wine is produced by the team of winemakers headed by Pedro Benito Urbina

PRODUCTION

66.000 bottles approx

ELABORATION

Fermented at 28° C and macerated for 28 days. Aged for at least 36 months in oak casks and a further 48 months in bottle before release. Only indigenous yeasts are used in the wine-making process which give the Urbina wines their unique personality