

MARCO REAL RESERVA DE FAMILIA

TYPE OF WINE CRIANZA

GRAPE VARIETIES

Tempranillo, Cabernet Sauvignon, Merlot and Graciano.

VINEYARDS

Vineyards that have belonged to the Belasco Family for more than 40 years, located in Sansol and Torres del Río.

HARVEST AND VINIFICATION

Grapes are handpicked on 20th September, 3th and 6th October. They are handsorted upon arrival at the winery and transferred to vats by gravity.

The vinification is done separately depending on varieties and vineyards. The alcoholic fermentation is conducted at 28°C following a long maceration period (25 to 30 days) to get the maximum extraction of the grapes' good tannins. The malolactic fermentation takes place in new French oak barrels from 7 cooperages.

AGEING

14 months in new French oak barrels.

TASTING NOTES

Colour: Dark cherry red, deep, attractive, highly intense.

Nose: Complex, powerful, with a wide range of aromas of ripe red berries and nuances of violets and red currents on a background of vainilla and dark-roasted coffee.

Palate: Very fleshy, flavoursome, dense, ample, excellent body and concentration. Ample fruitiness, fresh and well blended, with balsamic notes, good aromatic retronasal and lasting persistence.

