



BODEGAS PUELLES

PUELLES GRAN RESERVA



GRAPE VARIETY

94% Tempranillo
6% Other native grapes

Vino de Municipio · Ábalos
GRAN RESERVA - D.O. Ca Rioja

VINEYARD CHARACTERISTICS

Age: +55 years
Average altitude: 580 m. a. s. l.
Location: Ábalos (La Rioja)
Soil: Clay - limestone
Organic cultivation

ELABORATION

Manual harvest and destemming
Alcoholic fermentation in stainless steel tanks

AGEING

Barrels: 50% French oak & 50% American oak
Total aging: 24 months + extended bottle ageing
Clarification: Plant-based fining
Lightly filtered - may present sediment

ANALYSIS

Alcohol: 14,50°
Total acidity: 5,00 gr.
Volatile acidity: 0,62 g/L
P.H: 3,55

TASTING NOTES

Appearance: Deep garnet red with brick-red edges, showing the elegance and evolution of a well-aged Rioja
Nose: Complex and refined, with well-developed aromas of dried red and black fruits, alongside tertiary notes of leather, tobacco, dried herbs and sweet spices
Palate: Harmonious and well-integrated, with fine tannins and a supple texture. Long and refined, with a savoury, silky and mature finish

IDEAL CONSUMPTION TEMPERATURE

17° - 19°

FOOD PAIRING

Excellent with slow-cooked gourmet dishes such as lamb, beef cheeks or duck. A perfect match for a special-occasion dining where depth and complexity of flavours are present

