

# Familia Osaba

## RESERVA

**Region:** Denominación de Origen Calificada Rioja

**Variety:**

**Alcohol:** 13,5%

**Terroir.** Selection of the best plots of Tempranillo, Garnacha and Graciano from our estates in Rioja Alta and Rioja Alavesa with a marked Atlantic influence and with an average age of 45 years.

Very poor clay-calcareous soils with maximum yields of less than 6.500 kg per hectare which increases competition between strains.

Manual harvest in 20 kg cases during the month of October, each variety enters in the winery at its optimal moment of maturation.

**Winemaking.** Separate vinification of each variety. First selection in the vineyard, respecting maximum yields, followed by a second selection on the table before production. After a gentle crushing, the grape juice is vatted by gravity in small French oak tanks, where it ferments and macerates in contact with its skins for 21 days with constant pumping over.

**Ageing.** Aged for 21 months in new and second year French (70%) and American (30%) 225 liters-capacity oak barrels, new ones and of second year use. Refinement in bottle for at least 12 more months.

**Colour.** Intense red colour with brick nuances.

**Aroma.** Intense aromas of ripe fruits with elegant hints of spice. Hints of vanilla and coconut, typical of its long ageing in barrels.

**Taste.** It stands out for its elegance on the palate and its balance between fruit and wood. Fresh structured and ripe, with velvety tannins.

**Pairing.** Its wooden touches and ripe fruit aromas make it ideal to pair with all types of meat, roasts and cured cheeses. It also combines perfectly with high purity chocolates.

