



ÍCARO

RESERVA

Region: *Denominación de Origen Valencia*
Variety: *85% Tempranillo, 15% Garnacha*
Alcohol: *13,5%*

Terroir. *Selection of our best plots of Tempranillo and Garnacha, located in the central area of the appellation, with an average age of 35 years.*

Clay-calcareous soils, with a large amount of stone and very poor, with maximum yields of less than 6.500 kg per hectare, which increases competition between strains.

Manual harvest in 20 kg cases during the second half of September.

Winemaking. *Separate vinification of each variety. First selection in the vineyard, respecting maximum yields allowed, followed by a second selection on the table before production. After a gentle crushing, the grape juice is vatted in 20.000 kg wooden tanks where it ferments and macerates in contact with its skins for 22 days, with constant pumping over.*

Ageing. *Aged for 19 months in 225 liters-capacity French (50%) and American (50%) oak barrels of second and third use*

Colour. *Crimson red colour of medium intensity.*

Aroma. *Intense aromas of slightly ripe black fruit, liquorice and pepper. Aromas of toasted bread and stewed fruit may also appear.*

Taste. *It stands out for its warmth and gentleness in the mouth. Elegant wood very well integrated with the fruit. Medium body and elegant and persistent tannins.*

Pairing. *Its wooden touches and aromas of ripe fruit make it ideal to pair with all types of meats, roasts, cured cheeses and intensely flavoured dishes.*