

DON PAULINO

A unique craft wine produced by 4 different generations of winegrowers, who work together every day to make a dream that began in 1953 come true.

DON PAULINO RESERVA is experience and vanguard, land and climate, oak and Tempranillo. It is spices and balms, ruby red and tile, ripe fruit and vanilla, expansive and rewarding. It is warmth and intensity, a luxury in company.

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RESERVE
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CATEGORY AND VINTAGE

Reserva Wine 2017 D.O.Ca. (Qualified Designation of Origin) RIOJA

VARIETY

100% tempranillo.

PRODUCTION

After selection of the finest TEMPRANILLO grapes from the winery's own clayey-calcareous soils in SAN ASENSIO, notable for enhancing red colours, the grapes are fermented in stainless-steel tanks under controlled temperature with longer skin maceration for greater extraction of tannins, thus optimizing the ageing process.

AGEING

The wine remains in American oak barrels for 30 months followed by a minimum of 7 months ageing in bottle.

TASTING NOTES

COLOUR: ruby red with a medium layer, AROMA: fruity with cherry and plum notes wrapped in touches of toffee, dark chocolate and toasted nuts. IN THE MOUTH: warm on the palate with final roasted and compote fruit flavours. AFTER-TASTE: expansive and gratifying aroma.

PAIRING

Iberian cold cuts, strong fish, game dishes, hot or spicy stews, roasted, stewed or grilled red meats, and cured cheeses.



100% tempranillo



18°C



30 months



7 months

