

JULIAN REYNOLDS

GRANDE RESERVA 2006

Producer: Julian Cuellar Reynolds

Enology: Nelson Martins

Country | Region: Portugal | Alentejo

Terroir: Stony and undulated ground, medium altitude, natural drainage, humidity control, Atlantic/Mediterranean climate.(Figueira de Cima).

Grapevariety: Alicante Bouschet, Trincadeira and Syrah

Viticulture and Enology

The grapes were collected from the own vineyard close to the winery after a strict selection to reduce production. The harvest was carried out at night. The different varieties were fermented separately in Seguin Moreau French oak vats at controlled temperature forcing a longer period of time. The wine was aged for a period of 18 months in Seguin Moreau French oak barrels. The bottles rested in the cellar for 18 months before they left the winery.

Tasting notes

Deep pomegranate color, it displays aromas of fresh plums, brambles and a hint of unripe coffee beans. It has a smooth, fresh and rounded structure on the palate with a pleasant and persistent finish. It is a great wine from a great harvest.

Suggestions

It should be served at a temperature of 16 °C to 18 °C (60 °F to 64 °F). This wine is in excellent conditions to be consumed now but it is also designed for healthy aging in the consumer cellar.

