

PALACIO DEL BURGO RESERVA

Varietal Composition: Tempranillo 100%

Alcoholic graduation: 13,5°

Service temperature: 14-16° C

Elaboration: Alcoholic fermentation in stainless steel vats at controlled temperature; brewed in American and french oak barrels 50% each for 18 months.

Palacio del Burgo Reserva has a deep red ruby colour, brilliant and clear, with outstanding aromas of wild berries, vanilla and spice. The taste is beautifully balanced, rounded and elegant, a perfect example of the classical Rioja wine.

Combination suggestions: enjoy it with red meat and cheese.

