



## GRAN RESERVA Puente la Reina, Spain



**14%**  
ALC/VOL

**750mL**  
BOTTLE SIZE



Merlot and  
Cabernet Sauvignon

### Appellation

D.O. Navarra

### Vinification

Average age of the vines is over 35 years.

Harvesting: Mechanical and by hand

Date of harvest: September - October

### Fermentation

Fermentation: In temperature-controlled stainless steel vats at 28°C for 15 days

Ageing time in barrel: 36 months; Type of barrels: French and American (1 to 3 years old)

Time aged in bottle: 2 years minimum



28°C for 15 days

### Tasting notes

Color: Garnet red with a purple rim.

Nose: Intense aromatics of red berry and black fruit (blackberry, raspberry and blueberry). Fresh with a floral touch and spicy.

Palate: Flavorsome, fresh and balanced with fruit character and spice coming through along with creamy, vanilla notes. Powerful.



Aged in  
French and American oak  
for 36 months



Aged in bottle  
for 2 years

### Serving recommendations

Serve at 16 to 18°C.

### Food pairings

Red meat, roasts, game dishes, mushrooms or cured cheese.