

# Hacienda el Ternero Reserva Rioja Alta 2015



## Region

The region of La Rioja lends its name to Spain's most widely recognised wines. Rioja is split by three major districts; Alta and Alavesa to the north, which are higher in altitude and the hot dry Oriental district to the south (previously known as Rioja Baja). Tempranillo, Garnacha, Graciano and Mazuelo are the main red grape varieties used however more international varieties can also be used. The traditional aging classification system gives Rioja wines their distinctive style through the influence of extended ageing in oak barrels.

## Producer

the Santa Maria de Herrerea Monastery. The chapel remains in the estate to shelter the patron saint, la Virgen de la Pera. The village is part of the administrative area of Castilla y Leon as the church sold the land to the state at the beginning of the 19th century. Despite this, the wine is classified as Rioja under the DOC regulations as geographically it falls well within the Rioja boundaries. The Bodega takes its name from the village of El Ternero where it is located. The village used to have just 156 people living there. In the 1960's the entire village was sold to three Basque families who planted vineyards to sell grapes to large producers. In 2009, the current owner bought the village which now holds 60 hectares of vineyards in one of the highest areas of Rioja Alta at an altitude of 650m.

## Tasting Notes

Hacienda el Ternero have made this fantastically concentrated Reserva from a blend of 95% Tempranillo and 5% Mazuelo. They create barrels just for this wine from French oak which have had a special toast for 26 minutes to impart the desired flavour. Concentrated black fruits and chocolate on the nose. The palate is full bodied with blackberries, black olives, dark chocolate, balsamic and wild herb notes. Grippy tannins balanced with the fresh acidity which is a characteristic of the area.

## Food

Ideal with roasts, especially game such as pheasant or pigeon, spicy cured meats as well as mature cheeses

### Technical Information

Country	Spain
Region	Rioja
Grape(s)	Tempranillo (95%) Mazuelo (5%)
Type	Red
Style	Fruity
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Medium	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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