

Rioja Reserva Azabache Magnums 2018



Producer

Fincas de Azabache is a state of the art cooperative, founded in December 1956. The Bodegas now owns 2600 hectares of vineyards at the foot of Mount Yerga, which is at the heart of the driest sub region of Rioja; "Oriental", previously Rioja Baja. With limited risk of rot, this is an area conducive to the principles of organic viticulture, to which the Bodegas is firmly and successfully committed. The cooperative have recently invested heavily in a new winery, the fruits of which we are now seeing.

Tasting Notes

Rioja Reserva is made only in the best vintages, it is well balanced with a soft seductive character typical of the Tempranillo and Graciano grapes used in the blend. It is aged for at least three years in oak and in bottle before release. Azabache Reserva exhibits intense plummy fruits on the nose with hints of blackberries, mulberries, vanilla, spice on the soft and well rounded palate.

Food

A good accompaniment to grilled or barbecued lamb, steak and cheeses.

Technical Information

Country	Spain	Dry/Sweet Style	Not applicable	
Grape(s)	Tempranillo (70%) Graciano (30%)	Alcohol Content	14%	
Type	Red	Closure Style	Cork	
Style	Robust	Organic/Biodynamic	No	
Oaked Style	Oaked	Allergens	Milk:	No
Body Style	Medium bodied		Egg:	No
Sustainable	No	Vegetarian/Vegan	Vegetarian:	Yes
			Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk