

Hacienda El Ternero Pribatibo Gran Reserva 2013



Region

With nearly 65,000 hectares of vineyard, 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

Hacienda el Ternero dates back to 1077 AD, when it belonged to the Santa Maria de Herrera Monastery. The chapel still remains in the estate to shelter the patron saint, la Virgen de la Pera. 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 and launched the new brand of Hacienda el Ternero. Their 60 hectares of vineyards are in one of the highest areas of Rioja and sit at an altitude of 650m.

Tasting Notes

This wine comes from Hacienda El Ternero's oldest vineyards on their estate planted in 1962 on the slopes of the Montes Obarenes, the poorest soils of the estate a white sandy soil over limestone. They are only making this wine in the best vintages, fermentation in steel tanks, with gentle pump overs and aged in new and used French oak for 31 months. This is a harmonious and complex example of Gran Reserva, intense with layers of fruit, sandalwood, nutmeg and vanilla. The fruit profile is starting to really develop, balanced with the sweet oak spice flavours and a savoury balsamic tone on the finish.

Food

Pair with game, grilled aged beef and mature cheeses.

Technical Information

Country	Spain
Region	Rioja
Grape(s)	Tempranillo (90%) Viura (5%) Mazuelo (5%)
Type	Red
Style	Robust
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

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



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