Rioja Reserva Azabache 2019



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

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. This wine is aged for at least two years in American oak barrels and a further year in bottle before release. Azabache Reserva exhibits a soft and well rounded palate but with powerful, smooth tannins for impressive structure. Intense plummy fruits on the nose with flavours of blackberries, mulberries, black cherries, vanilla and spice that linger on the finish.

Food

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

Technical Information				
Country	Spain	Dry/Sweet Style	Not applicable	
Region	Rioja	Alcohol Content	14%	
Grape(s)	Tempranillo (70%) Garnacha (20%) Graciano (10%)	Closure Style	Cork	
		Organic/Biodynamic	No	
Туре	Red	Allergens	Milk:	No
Style	Robust	3	Egg:	No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Body Style	Full bodied			
Sustainable	Yes-sustainable practices			



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

Tel: 020 8744 5550 info@ellis-wines.co.uk Fax: 020 8744 5561 www.elliswines.co.uk