

ORTEGA EZQUERRO

VINOS DEL PUEBLO DE TUDELILLA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



Country

Spain

Region

Tudelilla, Rioja

Vines more than 70 years old.
Located at 650 meters altitude.

Grape varieties

80% Tempranillo, 15% Garnacha, 5% Graciano.

UPC code

8437008622095



Winemaking

Once in the winery, the grapes are destalked and slightly crushed. The fermentation temperatures are controlled up to 28-29°C and the de-vatting occurs after a 15 days maceration, specifically when it is perceived that the color extraction has reached optimal levels. 18-22 months in oak barrels. (60% of the time in "second-year" American oak barrels and 40% in new French oak barrels.) followed by 12-14 months aging in bottle.

Tasting note

Bright deep garnet color. Aromas of red fruits blended with notes of vanilla and spices. The mouth is structured, fleshy and filling. Elegant and very round mouth-feel with a very well-integrated oak. Long and complex finish, an invitation to keep enjoying the wine.

Awards

- 92 points Tim Atkin 2021 (2015)
- 91 Points, Decanter Wine Awards 2020 (2014)
- 91 points Tim Atkin 2020 (2014)
- 90 points Wine Spectator 2019 (2014)

Ortega Ezquerro Reserva

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