

RESERVA REAL 2016

A wine created in honor of his majesty, King Don Juan Carlos, who visited the winery in 1995. Fruit is hand selected from the small Les Arnes vineyard which is also home to a beautiful 11th century Romanesque hermitage. Considered one of the most exclusive, limited-production wines in Spain.

2016 VINTAGE NOTES:

Overall, 2016 was a normal year in terms of temperature. That being said, the growth season was cold. As for rainfall, 2016 was a dry year, both during the vegetative cycle and fruit maturation. It is worth noting that the summer months were very dry, with the June through August period receiving 75% less rain than usual.

VINEYARDS:

Varietal Composition: Cabernet Sauvignon, Merlot and Cabernet Franc

Appellation: DO Penedès

Soil: The soils derive from Silurian slates (Paleozoic) that are unique within the Penedès region. They are dark in color, shallow, rocky, and drain swiftly. The mineral nature of the soil provides exceptional conditions for growing the Bordeaux varietals.

VINIFICATION:

Winemaking: 15-20 days maceration

Aging: 18 months in new French oak barrels

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.33

Total Acidity: 5.9 g/L Residual Sugar: 0.4 g/L

TASTING NOTES:

Low yield farming welcomes opulence and fine silken tannins. Ripe summer plum, baked cherry and mulberry depth is integrated with generous and lingering notes of cocoa, vanillin and licorice.

