

RESERVA REAL 2018

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.

2018 VINTAGE NOTES:

Overall, 2018 was a rainy year, especially at the beginning and end of the growing season. The frequent rains during the fruit maturation period, caused a few isolated cases of botrytis towards the end of the harvest. In general, temperatures fell in the normal range, with a warmer summer period. Due to the cool, rainy conditions in spring, there was a delay in budbreak and flowering, which lead to a later than usual harvest.

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: 3.32

Total Acidity: 6.35 g/L

Residual Sugar: 0.5 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.

