Solar de Randez Reserva Especial

(DOCa Rioja)

90% Tempranillo, 10% Graciano





The Reserva Especial comes from the 60+-yearold vines of the estate, and is predominately Tempranillo, with some Graciano as well. The grapes fermented naturally together in French barrique, where it also laid to rest for 24 months before bottling. Three years in bottle before releasing it to the market as a Special Reserve bottling, it showcases the very best selection from a tremendous year. The result is dark with color, and rich with floral tones, dark fruit, leather, and spice on the nose. A presence of oak exists on the tongue texturally, only adding to the elegance of the complex fruit that comes forth, lined with earthy spice, brambly fruit, and classic Rioja backed terroir. Son Vivant

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