LIVIUS · BODEGAS ALVIA · SPAIN

Tempranillo Reserva, Rioja, 2011

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	14.5%	2011 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Deep cherry red with garnet tones; may bring subtle brick-coloured edges. Nose: Complex aromas of black cherry and ripe red fruit, layered with violet, liquorice, spice, leather and toasted oak. Palate: Full-bodied, powerful and structured, with vibrant acidity, firm yet developed tannins, and flavours of cherry, pomegranate, spice, leather and caramel. Finish: A long, intense finish with lingering dark chocolate, liquorice, spice, mineral and oak notes.

About the wine

From Tempranillo vines over a century old in Rioja Alta: six days of cold maceration, fermentation at 22°C in steel, manual pressing and malolactic fermentation in barrel, then ageing in French, American and Hungarian oak. Alvia made agreements with growers to save these 80–103-year-old vines from being uprooted.

Winemaking

MATURATION	Matured for approximately 18 months in oak, then followed by further refinement in bottle.

Cellar and service

SERVE AT	17–18 °C
AGEING POTENTIAL	Until 2030
FOOD PAIRING	Grilled beef, steak, rack of lamb, roasted meats, game, jamón and cured meats, hard or mature cheeses.

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Rioja: ree-OH-hah; Tempranillo: tem-prah-NEE-yo; Reserva: reh-SER-vah

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