



MOGAR COLECCIÓN PRIVADA 2009

*Red wine D.O. Ribera del Duero.
Long ageing – Reserva especial*

The vintage 2009 has been declared **Excellent** by the Regulatory Council of the D.O. Ribera del Duero and has produced fruity and elegant wines, ideal for long ageing.

Technical Data:

Vineyard: More than 20 years old, selected plots.

Variety: 100% "Tinta del Pais" (Tempranillo).

Harvest: Manual, in 15 kg plastic crates.
Reception of the grapes via sorting table.

Wine making: Long ageing in barrel and bottles for more than 5 years.

Production: 1.500 bottles of 750 ml.

Analitical Data:

Alcohol Content: 14,5%.
Total Acidity: 5,4 gr/l.

Tasting Notes:

MOGAR COLECCIÓN PRIVADA – RESERVA ESPECIAL is a wine with a long ageing in barrel followed by several years in bottle, leading to a very rounded and well-balanced wine, of outstanding bouquet. It shows a live cherry colour that confirms its great potential for laying down. Intense in the nose, keeping ripe red berry fruits aromas perfectly integrated with new oak. Round and full-bodied in the mouth, with sweet tannins on the palate. A wine to really enjoy.

Servicing Recommendations:

It is a good wine to accompany meat and game dishes, perfect to share in long talks.

Please decant the wine if there is any deposit. Servicing temperature: 16-18°C.

