



MOGAR COLECCIÓN PRIVADA

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

MOGAR MOGAR COLECCION PRIVADA - RESERVA ESPECIAL appeared in the market at the end of 2014 to celebrate the 10th anniversary of our winery and from then on, we bottle it only in outstanding vintages.

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.



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 with violet hints. Intense in the nose, keeping ripe red berry fruits aromas perfectly integrated with new oak. Round and full-bodied in the mouth, with sweet and soft 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.