

Rondan Reserva

To hold the title 'Reserva Wine', Bodegas Sáenz de Santamaría has over the years, selected only its best vineyards. These vines are mostly of an average age of 80 years old; these characteristics lead to little production per hectare but the grapes are exceptional.

Varieties percentage:

90% tempranillo
10% mazuelo

VINIFICATION:

The wine has matured for two years in American oak Bordeaux casks of 225 litres at a constant temperature of 14°C, carrying out 3 annual rackings. After that, it spends a minimum of two years in bottle racks, only obtaining the classic Rioja Alta wine qualities.

TASTING

RONDAN Red Reserva is a perfectly balanced classic wine in its conception. Intense cherry colour with terracota rim. Its colour and bright appearance, as well as its strong aroma of ripe fruits, denote the grape quality.

With a powerful **BOUQUET**, this wine has an ingenious blend of dry fruit and wood predominating the fruit and ageing aroma.

Full **FLAVOUR**, carefully balanced acidity and keen, oak toasted. Elegant, long and tempting.

Ideal serving **TEMPERATURE:** 18° C.



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