



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Rioja Vega Reserva

Price	£17.99
Code	RIOJ205

One of the most decorated wines in the Vega range, their Reserva has the perfect balance between fruit and oak. A wine aged for up to 4 years in both barrel and bottle, this wine shows all the sensual and mellow characters that so typifies this quality of Rioja, but in the hands of Bodeag Vega each layer and element of the wine just seems to expand and become more enjoyable.

Tasting Notes:

This is where we begin to see more complexity of flavour. The nose has aromas of freshly picked berry fruits with a lovely hint of sweet vanilla. The palate is more intense in flavour with plum, blackcurrant leaf and tobacco aromas. Great balance and wonderful length on the finish.





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Specification	
Vinification	A blend of ripe Tempranillo from Alavesa, with 10% Garnacha (Grenache) which gives warmth and an abundance of red fruits to the palate, along with 5% of ripe Graciano, which adds freshness and structure. The grapes are all hand-picked, then hand sorted at the winery to ensure only the best grapes are used, and then crushed and fermented, each variety separately in a mixture of small steel tanks with a proportion being fermented in new American oak, all using natural yeasts. Once the wine has been fermented and the correct colour and tannins levels extracted, the new wine is then transferred into small American oak casks to age in the cellars for around 14-18 months, before final blending, and then bottling, the wine is then aged for a further 2 years minimum before release.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Rioja
Type	Red Wine
Grape Mix	85% Tempranillo, 10% Graciano, 5% Mazuelo
Genres	Vegan, Vegetarian
Vintage	2017
Body	Rich, bold and robust
Producer	Rioja Vega
Producer Overview	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
Closure Type	Cork
Food Matches	Delicious with a rack of lamb with a rosemary and manchego crust, roasted sweet potato and green beans.
Press Comments	Decanter 2022, 90 points.