HOUSE OF TOWNEND

Rioja Vega Gran Reserva 2011, Anadas Miticas

Usual Price	£40.99
Discount Price (inc. VAT)	£35.00
Code	RIOJ395

This is a Gran Reserva Rioja at its very best, drinking beautifully but with a propensity to age in the cellar for many years. Only the third time that Rioja Vega have released their Anadas Miticas (mythical vintage), after the memorable 2005 and 2008 vintage releases, this spectacular wine encapsulates the magical combination of the special personality of the Rioja grape varietals – Tempranillo, Graciano, and Mazuelo – with the unmistakeable character of the most special of the Rioja Vega vineyards, and a mythical vintage in the Rioja region.



Tasting Notes:

Bright, deep cherry red in ccolour, the bouquet is elegant, portraying a genuine expression of Tempranillo varietal character. Ripe black fruit with slightly toasted, balsamic notes of great complexity, firm, round tannins, with a well-balanced solid backbone. The mouthfeel is opulent, rich, ripe and brimming with concentrated fruit and subtle hints of spice. The finish is long, persistent with a great finesse.

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Specification	
Vinification	Selection at the vineyard with an average yield of 4.500 kg/Ha. Harvested on October. Light destemming to avoid damaging the berries.Fermentation in temperature controlled stainless steel tanks during 10 days, keeping the fermentationtemperature always below 29ºC. Subsequent maceration for 10 days at 17ºC prior to carrying out malolactic fermentation.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2031
Country	Spain
Region	Rioja
Type	Red Wine
Grape Mix	75 % Tempranillo, 20% Graciano, 5% Mazuelo
Genres	Fine Wine, Vegan, Vegetarian
Vintage	2011
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	Roasts and grilled meats, game, cured ham and cheeses, cold cuts and oven baked fish.
Press Comments	Highly Recommended - Decanter, March 2023, Rioja Guide, £20-£40 Red Rioja, 93 points: "Lovely roasted plum, pepper and oak spice aromas. A deliciously fluid and joyful wine with a long penetrating finish."