



ERMITA DE SAN FELICES RESERVA

WINE

Brand:	ERMITA DE SAN FELICES
Type of wine:	Reserva red
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	14 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable
Vineyard location:	Haro y Villalba de Rioja
Vineyard training:	Bush
Soil composition:	Chalky-Clay
Vineyard altitude:	500-590 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	October 11 th -16 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	Yes
Prefermentative maceration:	4 days
Fermentation:	Spontaneous and controlled
Barrel ageing:	18 months
Racking:	Every 6 months by gravity
Type of oak:	American, medium+ toasted
Filtered:	No

CURIOSITY

This range of wines pays homage to our past generations and the Patron Saint of Haro, San Felices . Every June 29th, on the cliffs of Bilibio where the Hermitage is, take place a famous Battle of Wine. Wine selected by British Airways to serve in its first class and business class.

TASTING NOTES

Visual: intense bright cherry-red wine with lighter tawny hints.

Aromas: there is a concentration of aromas of ripe fruit and vanilla on top of spices and toasted bread.

Taste: Balanced in the mouth, there is a powerful back-taste and a long pleasurable finish to this elegant wine. It will open up and improve for hours in the glass. Great potential in the bottle.

GASTRONOMY

Serving suggestions: Very good with roast meat, grills, duck in orange sauce, pork in mustard, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms, casseroles, Iberian ham and so on.

Temperature of consumption: 17°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork