



ACÓN GRAN RESERVA: A DEEP, HONEST AND FULL-BODIED RED WINE

Vintage: 2014
D.O.: Ribera del Duero
Calification: Very Good

VINEYARDS:

General: Vineyard selection in La Aguilera (Burgos).
Altitude: 850 m.
Orientation: Northwest – Southeast.
Soil: Calcareous and clayey with river stones.
Grape Variety: 85 % Tempranillo.
15% Cabernet Sauvignon.
Yield: 25,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 12 Kg
Cold pre-fermentation maceration for 96 h.
Controlled alcoholic fermentation at 25º C and back-fermentation maceration for 5 days.
Racking by tasting.
Aging for 24 months in oak barrels (fine grain): French (70%) and American (30%).
Bottled in May 2017.

PRODUCTION:

3.000 bottles of 750 ml. / 100 bottles of 1500 ml

TASTING NOTES:

Color: Deep dark-cherry red with a dark garnet rim.
Nose: Intense aromas of ripe and candied fruit, with cocoa and roasted reminds and a sweet spicy background.
Mouth: Powerfull, with character. Fleшы with ripe tanins and very balanced.
Finish: Elegant, complex and persistent.

ANALYSIS:

Alcohol:	15,00 % Vol.	pH:	3,65
Total Acidity:	5,50 g/l	Dry Extract:	30 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 16ºC - 18ºC.
It is the ideal accompaniment for meats, both roasted and grilled.
All types of rice, dry beans in stew, casseroles, cured cheeses, chocolate based desserts, and also alone...
Potential: Over 30 years.



Denominación de Origen
RIBERA DEL DUERO



Domicilio Social: C/. Miranda do Douro, 4 bajo • 09400 Aranda de Duero (Burgos)
Tf: 947 50 92 92 • Fx: 947 50 85 86 • joseantonio carrasco@abadiadeacon.com
Bodega: Ctra. Hontangas, Km. 0,400 • 09391 Castrillo de la Vega • Burgos - España