



MONTELEIVA GRAN RESERVA 2010 Rioja (Rioja Alta) DOC

Marqués de Tomares, Premium Fincas Singulares, Spain

LCBO # 25620 | 14.0% alc./vol. | \$40.00 | Release: 02-Feb-2023

“Smoky, toasty oak sits atop hard spice, earth, floral berry and vanilla aromas on a nose that’s complex and true to Rioja gran reserva. A tight-wire palate is firm and braced by racy acidity combined with ripe, hefty fruit. Cherry, plum and currant flavours are savoury and saucy, while this closes with power and tension, indicating that it will be good to drink for at least another 15 years.”

Score – 93p (Wine Enthusiast)

Terroir:

Marqués de Tomares is a family winery, whose beginnings date back to 1910. The winery is located in Fuenmayor – La Rioja, in the sub-zone of **Rioja Alta**. It has sunny skies, a warm climate, and complex patchwork of soil types. The foothills of a mountain range even protects the vines from blustery oceanic winds. For generations, the founding Families of **Premium Fincas** control over 300 small vineyards including great Marqués de Tomares.



Vinification:

Handpicked. Fermentation under controlled temperature in stainless steel and concrete tanks. Aged 24 month in American and French oak barrels.

Variety: Tempranillo 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Decant & serve in a fine big bowl glass at 16°C. Excellent pair with red meats, wild boar and aged cheese.



Wine Enthusiast
Wine Spectator

93p
92p