



## **Abrazo 2002**

### **Tinto Reserva**

### **D.O. CARIÑENA**

<b>Type of wine:</b>	Tinto
<b>Winery:</b>	COVINCA, S. COOP.
<b>Category:</b>	Reserva
<b>Presentation:</b>	Bottle
<b>Vintage:</b>	2002
<b>Contents:</b>	75cl.
<b>Name of wine:</b>	Abrazo
<b>Ageing:</b>	12 months in American oak barrels
<b>Grape variety :</b>	60% Garnacha, 40% Tempranillo

#### **History of Brand**

This wine is made from the grape varieties Garnacha (50%) – which has its origin in Cariñena- and Tempranillo (50%), sourced from bush vines planted at an altitude of 600 m, in the “Denominación de Origen Cariñena”; the oldest D.O. in Aragón and the second in Spain, after D.O.Rioja. The average age of these vineyards is 30/40 years and yield 4 tons/hectare.

#### **Vineyard**

Abrazo Reserva is made from the grape varieties Garnacha and Tempranillo. After pressing, each grape variety is fermented separately in stainless steel tanks at 28° C and 25° C respectively during 30 days. The wine underwent maceration during 21days with 3 rackings/day and complete malolactic fermentation before aging for 12 months in 225 litre barrels of American oak. Following clarification and a final filtration process, the wine was bottled having gone through cold stabilisation

#### **Winemaker's Notes**

This wine has a dark cherry red colour. The bouquet is intense and complex. Dense red fruit, spices and truffles form a perfect harmony with the buttery vanilla tones coming from 12 month-ageing in oak. The structure of the wine is firm with tannins present, although the wine is soft to the palate. Serve at 18° C. Abrazo Reserva is a perfect match with red meat, game and strong cheeses.