



Abrazo 2003

Tinto Reserva

D.O. CARIÑENA

Type of wine:	Tinto
Winery:	COVINCA, S. COOP.
Category:	Reserva
Presentation:	Bottle
Vintage:	2003
Contents:	75cl.
Name of wine:	Abrazo
Ageing:	12 months in American oak barrels
Grape variety :	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 21 days 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.

Awards

Abrazo Tinto reserva 2001: 88 Points- R. Parker The Wine Advocate, Issue 169, February 2007.- Finalist Manojó 2002 (one of the 5 best reservas in Spain), Junta de Castilla y León, May 2002, Zarcillo de Bronce, Junta de Castilla y León, 2001.

