

Mileto Reserva

Tempranillo – Mazuelo

Appellation: La Rioja Alta, Spain

Vintage:

Alcohol: 13,5% by Vol.

Winery: Bodegas Alvia

Bodegas Alvia is a modern Rioja winery built alongside the ancient pilgrims route to Santiago.

“Our grapes come from 100 year old vines located in the high areas of Rioja that are influenced by an Atlantic Climate, protecting them from extreme weather conditions.”

Winemaking:

The grapes used to produce this wine come from hand-harvested Tempranillo and Mazuelo vines.

Grapes are destemmed, crushed and transferred to stainless steel truncated cone deposits.

Controlled fermentation at 27°C. A pneumatic press is used in the process; must is stabilized in stainless steel deposits and subsequently aged for at least 14 months in American and French oak barrels.

Tasting notes:

Cherry color with maroon edges. Excellent fruity expression in the nose with fine nuances of red and black fruits. Good structure in the mouth with intense fruity aromas and a long finish that combines acidity and woody notes.



UPC 827599900920
CASE CONTENT: 12x750ML
CASE WEIGHT: 37 Lb.
CASE QTY per pallet LAYER: 14 (70 total)

