



Arrocal Reserva de Familia

TINTO FINO · 24 MONTHS OAK



Pairing

Ideal companion for all types of stews and hearty dishes such as offal, roasts of lamb or matured red meats.



15°C

VARIETY: 100% Tinto Fino. (Tempranillo)

AGE OF THE VINEYARD: 70 years.

ALTITUDE: 860 meters sea level.

SOILS: Clayey - sandy.

HARVEST: Manual in 16 Kg boxes and selection table.

AGING: 24 months.

ANUAL PRODUCTION: 4.500 Bottles.

Color

It has a dark cherry color well covered, with edges of the same tone, it has a clean, bright appearance and a very high layer.

Aroma

You can see the range of black, very ripe fruits such as plums, blackberry and cherries. The memory of scrubland, rosemary and thyme flower. Complete your bouquet with balsamic perfumes, a soft vanilla, cocoa black and roasted, they outline a noble and clean French oak wood.

Palate

Powerful and mature attack, with weight and remarkable length, concentrated and full-bodied, its character is reflected in its velvety and dense tannins, tamed, providing very good structure. An adequate acidity that provides long life and evolution.

