



## LACUESTA RESERVA 2014



Aged for 6 months in oak vats and 14 months in American and French oak casks. Racked twice using the traditional gravity system of emptying from one barrel into another, before fining with egg whites. It is aged for at least 18 months in the bottle. Aromas of ripe fruit and elegant toasted nuances, with a long, lingering finish.

Limited production.

Serve at a temperature of 16 ° C.

Grapes: Tempranillo, Garnacha.

<b>PRODUCTION AREA</b>	Rioja Alta
<b>HARVEST QUALIFICATION</b>	Good
<b>ALCOHOLIC CONTENT</b>	14,09 % Vol.
<b>TOTAL ACIDITY</b>	5,2 gr/l.
<b>VOLATILE ACIDITY</b>	0,76 g/l
<b>TOTAL SULPHUROUS CONTENT</b>	84 mg/l
<b>REDUCING SUGARS</b>	2,1 g/l
<b>PACKAGING</b>	6 btles. Box 750 ml. bottle

