

# Marques de Tomares Monteleiva Gran Reserva Tempranillo 2010

**100% Tempranillo**

**Rioja D.O .C**  
**Alcohol: 14%**

## Profile

Smoky, toasty oak sits atop hard spice, earth, floral berry and vanilla aromas on a nose that's complex and true to Rioja gran Reserva. A tight-wire palate is firm and braced by racy acidity combined with ripe, hefty fruit. Cherry, plum and currant flavours are savoury and saucy, while this closes with power and tension, indicating that this wine is perfect for ageing.

## Terroir

Marques de Tomares is a family winery, whose origins can be traced back to 1910 when "grandpa Gift Roman Mountain" began to engage in the production and ageing of wines, being the founder of a lineage of master craftsmen in wines, now their grandchildren are those who continue with great success this work.

The winery is located in Fuenmayor – Rioja, in the sub-zone of Rioja Alta, this being a town where historically we characterized the great quality of its wines for ageing wine.

## Harvest & Winemaking

**Harvest:** 100% hand harvested

**Ageing:** 24 months in American and French oak barrels

**Bottling:** 36 months in bottle

## Tasting notes

Black fruits | Cherries | Vanilla | Chocolate | Mineral

## Tips

**Serving Temperature:** 16° - 17°C

**Decanting:** 20 min

**Food pairing:** Beef - pork - cheese - barbecue

**When to drink:** between now and 2030

