

## Reserva

### Red

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**Designation of origin:** Pla i Llevant de Mallorca

**Serving temperature:** 18 °C

**Bottle format:** Case of 6 x 75 cl. Italian Bordelaise bottles

**Tasting note:** Ruby red with brick red hues. Clean and bright.

**Production and ageing:** 12 months in French and american oak barrels. Highly intense on the nose; distinct ageing aromas can be noted (vanilla, truffle, leather). Reminiscent of fine baking and hardwoods (cedar). Cheerful attack, almost sweet, and flavoursome, which gives way to a vinous, rounded passage through the mouth with a great acidity-alcohol balance. Scented retronasal, reminiscent of black fruit preserve, together with spicy hints. A broad, glutinous and elegant finish, with a long aftertaste that invites you to take another sip.

**Pairing:** Ideal with meat of all kinds. Mature and medium cheeses.

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