



Nabal Reserva is a great wine, very balanced and suggestive, with an intense cherry red color and faint violet notes, a sign of its aging of 20 months in oak. Nose of great subtlety with ripe fruit aromas very well combined with aging in wood, leading us to special scents (vanilla, cinnamon), and even to the tempting bouquet of coffee or toast. Very complex and powerful on the palate, with a long finish and well-balanced acidity.

Fine and smooth tannins that fill the palate with interesting sensations. The mouthfeel is of a very fresh, round and persistent aged wine.

Ideal to pair with T-bone steak, Iberian pork cuts, toast suckling lamb, game cuisine, highly seasoned fish dishes, Kobe meat and all types of cheese.

NABAL

Bodegas & Viñedos



VINTAGE

2015

VARIETY

Tempranillo 100%

VINEYARDS

Grapes are grown on plots at an altitude of 880 meters above sea level.

Our oldest vineyards, with an average age of 70 years, have been selected for this wine. Globet vines located in different kinds of soils, mainly clayey, calcareous stony, rich in pebbles. Pruning aims for a yield limited to 3000 kg/ha.

All of them located at a maximum distance of 10 km from the winery.

This wine is the result of a selection of grapes from the best plots, a reason for distinction and personality and virtue contained in the soils of this area in Ribera del Duero.

HARVEST

Grapes were selected and harvested on October 12th, 2015 by hand and transported in cases of 15 Kg to the winery.

VINIFICATION

Grapes are selected at the table leaving only the best bunches, which are destemmed and enter, without squeeze and thru gravity run-off, the stainless steel tanks. The must undergoes a maceration during five to seven days at 7° C to extract their potential of aromas and colour. Alcoholic fermentation starts spontaneously with native yeast, temperature controlled and smooth and frequent pump over the cap runs. The second or malolactic fermentation is carried out partly in tanks but mainly in new American and French oak barrels, on its lees to bring more volume and density to the wine.

AGING

Aged for 20 months in new French oak barrels from the Allier and Vosges forests, with medium and light toast aromas.

SOME ANALYTICAL DATA

Alc. By Vol. 14,5% **Acidity (Tartaric):** 4,85 g/l **pH:** 3,67

SERVING TEMPERATURE

Conservation and consumption between 16° and 18° C

This wine, if kept in optimal conditions (cool and constant temperature) will develop considerable complexity over the next five to ten years.