



VILANO RESERVA

- **APELLATION:** D.O. Ribera del Duero
- **GRAPE VARIETY:** 100% Tempranillo
- **WINEMAKING:** Carefully crafted, alcoholic pre-fermentation takes place at controlled temperature for 7 days and then an alcoholic fermentation at a temperature of 23-25°C. Aged for a minimum of 18 months in oak barrels. Contains Sulphites.
- **TASTING NOTES:** Deep, bright garnet red. Highly complex, aromatic nose. Flavourful, and yummy with a silky texture and gentle sweet tannins. Notes of black currant and cherry compote and a touch of spices. Persistent finish, leaving notes of dark chocolate and vanilla.
- **SERVING TEMPERATURE:** 16°C
- **ALCOHOL CONTENT:** 14,5 - 15%



AWARDS & RATINGS

- VINTAGE 2018:
 - Gold Medal** Sélections Mondiales des Vins
 - 93p** Tastings
 - 92p** Gilabert & Gaillard
 - 90p** Guía Peñín
- VINTAGE 2017:
 - 90p** Gilbert & Gaillard
 - 92p** Wine Enthusiast
- VINTAGE 2015:
 - 91p** Vinous
 - 90p** James Suckling

STANDARD PACKAGING

Bottle of 75cl

Cartons of 6 bottles, 105 cartons per Euro pallet

