

AZUA RESERVA

**BODEGAS
VITIVINOS**



Name:	AZUA Reserva
Vintage:	2009
Kind of Wine:	Red Reserva
Grape varieties:	100% Selected Bobal
Appellation:	D.O. Manchuela
Origin:	Villamalea Vineyard

ELABORATION:

Harvest:	Manual
Old Bobal:	October
Fermentation:	Vatting, maceration, and fermentation of the must under controlled temperature of 26°C for 12 days.
Aging:	12 months French and American oak barrels and 24 month in bottle
Bottle:	750 ml

TECHNICAL DATA:

Alcohol Vol:	12,70% Vol
Reducing Sugars:	2,00 gr/l
Total Acidity:	4,20 gr/l
pH:	3,70

TASTING:

Vista: Its appearance is clean and vibrant, with an intense red colour.

Nose: Presents mineral and balsamic aromas.

Palate: It is full bodied and well structured, shows a black mature fruit flavour with a hint of spice.

GASTRONOMY:

Recommended to be served with grilled or roast meats, and cheese. Perfect for any occasion when you want to enjoy a special wine.

Served between 14°C - 17°C.



VITIVINOS

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