



Spain, Bodega Briego, Briego Gran reserva, Espagne, Rouge

Spain

The Benito Hernando brothers manage the 77 hectares of vineyards: their family is very clear that wine is not improvised, but is made by paying special attention to nature together with the effort for a job well done. Since the beginnings they have not stopped progressing so that their wines are recognised for their quality all over the world.

PRESENTATION

Selected vineyards in different plots in the valley of Peñafiel and Curiel at 750 m. altitude of sandy soil with siliceous stone and Fompedraza with an altitude of 910 m. of soil and limestone.

TERROIR

Sandy soil with siliceous stone and Fompedraza.

WINEMAKING

Traditional vinification in stainless steel vat.

AGEING

24 months in French and American oak barrels.

VARIETAL

Tempranillo 100%

15 % VOL.

SERVING

16°C/61°F

AGEING POTENTIAL

10 to 15 years

TASTING

Ripe grapes appear with a high dose of elegant, well-polished tannins, fresh, tasty and fleshy, with just the right acidity. Very jammy black fruits with just the right amount of oak giving a sensation of good ageing.

FOOD PAIRINGS

Tapas, Ham, cheese.

