

Bodegas DarienDarien Reserva

WINE: Darien Reserva

TYPE: Red Wine

DENOMINATION: Rioja DOC

VINTAGE: 2001

GRAPE VARIETY: Tempranillo (66%)

Garnacha (20%) Mazuelo (11%) Graciano (3%)

COUNTRY: Spain

Vinification: Harvested between the end of September and early October, the grape varieties were de-stemmed and then fermented separately over a period of seven days. Maceration ocurred over 15 days at cool temperatures followed immediately by malolactic fermentation.

Wines were carefully selected to include those with structure suited to a long period of bottle aging. After blending, the wine was aged for twelve months in French and American oak casks. It was bottled unfiltered and further aged for two years in the bottle. Harvested between the end of September and early October, the grape varieties were de-stemmed and then fermented separately over a period of seven days. Maceration ocurred over 15 days at cool temperatures followed immediately by malolactic fermentation.

Blending took place before the wines were transferred to cask. After blending, the wine was aged for twelve months in three year old French and American oak casks. It was bottled unfiltered.

Press: Silver Medal - World Wine Awards: <u>Decanter</u>, October 2006 (2001 vintage), "Creamy coconut and plumfruit. Fine tannins and raisined chocolaty fruit on the palate."

88 Points: Wine Enthusiast, June 2005 (2000

vintage)

87 Points: Wine Spectator, Aug. 2005 (2000

vıntage)

87 Points: Wine & Spirits, June 2005 (2000

vintage)



Tasting Notes: This reserve wine is rich and luscious in texture and flavors. It has a particularly harmonious balance between fruit and oak and shows smoky flavors along with jammy fruit.

