

Palacio del Camino Real

A rounded and complex reserva



Camino Real Reserva 2014

Origin

Vineyards, located in the heart of La Rioja, surrounded by mountain Sierra de Cantabria and river Ebro on the south. This area has an ancient tradition of winemaking and perfect conditions for variety Tempranillo. Camino Real combines an extraordinary quality, true character of the region and love for wine.

Varieties: Tempranillo and Graciano.

Vineyard: Old vineyards with very low production settled on poor soils of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja).

Harvest: Manual harvest in October.

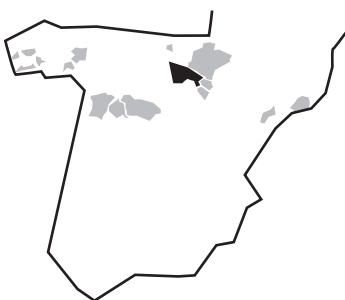
Winemaking: Maceration for 2 weeks, controlled fermentation at 28°C. Maceration for 2 weeks.

Aging: 20 months in French and American oak barrels.

Alcohol Content: 13,5% Vol.

Tasting notes

-  **Colour:** Medium depth garnet that proudly shows its age.
-  **Nose:** Mature, gentle, fine and layered. Aromas reminds you of dark fruits, spices, truffles, dark chocolate and fine oak.
-  **Palate:** Complex wine, with the right amount of acidity, soft tannins and perfect harmony.



D.O. Ca. Rioja



Winter with average rainfalls and moderate temperatures followed by dry Summer and wet September with temperatures higher than average. An early harvest resulted in collection of healthy fruit.