

ASTIL Reserva

Colour: Cherry red, clean, bright with indigo details in the rim. Deep and good color, perhaps too much for a Crianza, essential component for a wine for aging.

On the nose: Intense vinous character. Balance between toasted and spicy touches, as well as the background of caramel and black fruit (blackberry, plum). Memories of cinnamon and vanilla.

On the palate: Fruit forward, returning tones of blackberry, plum and black currant. In the mouth nice spices and sweet tones of the barrel, enveloping, half intense without pinching.

Served at 14-18 degrees.

Keep away from sunlight and in a temperature of about 20 degrees with a bottle kept horizontally.

Food suggestion: Roast lamb, grilled baby pig, red meats, oxtail, Spanish smoked or cured sausage or hams. Stews and nices cure cheeses.

Winery Recognitions: Concours Mondial Bruxelles Wines From Spain Awards Best wine quality-price 90 Wine Enthusiast · Premium Select Wine Challenge · 95 Ultimate Wine Challenge Gold Sakura Awards · Silver Texsom Awards Silver San Francisco Wine Awards

