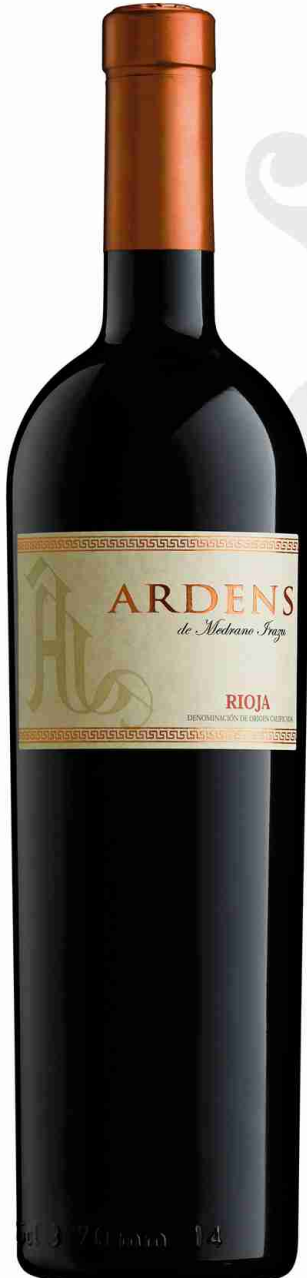




BODEGAS MEDRANO IRAZU



ARDENS 2004 RED WINE

Tasting Notes:

Produced on the El Encinal estate, located at an altitude of 595 metres in Elvillar (Rioja Alavesa), it is 33 years old and has a yield of 31 Kg/ha.

Grapes are harvested into 10 Kg crates before being de-stemmed and passing to 70 Hl. French oak vats, being cold fermented for three days and then a further twenty days at temperatures of no more than 26°C.

Malolactic fermentation takes place in French oak vats, then being aged in French oak barrels for 14 months.

Appearance: Very intense cherry colour with very bright edges.

Smell: Complex fruit tones and fine notes of new oak, mineral and balsamic background.

Taste: Solid, direct in the mouth, rounded, with a lot of body and notable harmony, full, expressive and long.

Serving Temperature: 17°C-18°C

Recomended for: Game, roast meats, Iberian hams.

