



<b>Name:</b>	<b>VALLFORMOSA GRAN RESERVA</b>
<b>Year:</b>	2001
<b>Wine type:</b>	Red Gran Reserva
<b>Varieties:</b>	75% Tempranillo 25% Cabernet Sauvignon
<b>D.O.:</b>	Penedès
<b>Vineyard location:</b>	At our "El Maset" and "Vallfort" Masías in Baix Penedès.

### PRODUCTION

**Harvest:** Manual.

Tempranillo: Middle of September. Cabernet Sauvignon: 1<sup>st</sup> and 2<sup>nd</sup> weeks of October.

**Fermentation:** Casked, 20 days maceration and fermentation in stainless steel tanks at 26°C–28°C.

**Ageing:** A minimum of 6 months in new American oak casks and a minimum of 18 months in 3–4 year-old American oak casks, finished in bottle for a minimum of five years.

**Bottling:** June 2004.

**Optimum consumption period:** 3 -4 years in optimum conditions.

**Bottle:** Green Bordalesa tradition, 750 ml. a/v.

### TECHNICAL DETAILS

Alcohol content:	13.00 % Vol.
Residual sugar:	0.10 g/l
Total acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.82 g/l
pH:	3.37

### SAMPLING

**Appearance:** Red colour with ruby tone. Very good colour intensity.

**Nose:** It has a complex bouquet. The hints of berry are combined with the aromas of its long maturation and its period in the cask - toasted, spicy, leather, tobacco, mentholated.

**Palate:** Well-rounded on the palate, with very good structure and good balance between the contributions of the oak, fruit of the vine and the good tannins that may develop well in the coming years.

### SERVING

Recommended with red meat, unbeatable with roasts and game. Cured cheeses. Serve between 18°C and 20°C.

### MEDALS AND PRIZES

Silver Medal. Sélections Mondiales 2000. Montreal

Bronze Medal. Challenge du vin 2001. France

Gold Medal. Academia Tastavins St. Humbert 2004. Spain

Mention of Honour. International Wine Challenge 2004.

United Kingdom

Award of Merit. Wine Style Asia Awards 2005. Singapore

Silver Medal. Sélections Mondiales de Vins 2007. Canada