





RAMON BILBAO GRAN RESERVA



TASTING NOTES

Ramon Bilbao 2015 Gran Reserva. This wine is made with a selection of grapes from 60- to 65-year-old vineyards, chosen for their specific acidity and pH characteristics that promote longevity. Cold maceration occurs for 4 days, followed by controlled fermentation lasting up to 16 days. Malolactic fermentation takes place in concrete tanks. The wine is aged for 30 months in 225-litre American oak barrels, followed by an additional 48 months in the bottle. The colour is a sublime garnet round the edges of the glass. Plenty of fruit character on the nose with notes of ripe plum, biscuit, nougat and cocoa. The wine is long and persistent on the finish with great

acidity and well-integrated tannins.

Food Matches

Lamb with Thyme and Rosemary, Grilled Portobello Mushrooms & Chorizo al Vino