



RESERVA 2008

Born in an atmosphere of silence.
 The Heart of a Legend.
 The secret of its great prestige: time.
 Fruit of meticulous work, tradition and humility.
 Much more than a winery.
 A real legend.

Coupage: 50% of Grenache
 25% of Carignan
 25% Cabernet Sauvignon

Alcoholic Degree: 13.5% vol.

Our grapes were grown under very optimal climatic conditions. As they received the right solar radiation intensity, the plants were able to do a good photosynthesis and got a high concentration of polyphenols.

On the other hand, Rotllan Torra has maintained the same meticulous way of working year after year. The grape harvest was grown in stages, picking only the grapes of each plot of land at the optimal moment of ripening. Rotllan Torra does every grape picking by hand.

Visual Characteristics: High depth, deep red colours on a clean and bright background. The lágrimas (wine tears) fill the glass, showing their alcoholic power and stickiness in mouth.

Olfactory Characteristics: Great nose of pleasant new oak at the beginning; musk notes leading to a light spicy end. The fruit under the wood reminds one of a mixture of ripe blackberries with raspberry and blueberry. High aromatic expression which improves in the glass. Spicy bouquet, powerful but well integrated oak, notes of ripe red fruit and a light liquorice note.

Taste Characteristics: Moderate acidity which emphasizes the splendour of a round and well-balanced wine. Sweet and velvety tannins typical of tempranillo wine. In mouth, the wine is smooth in its initial phase, and elegant and long at the end. Very nice in mouth, balsamic, smooth, very persistent, with a long aftertaste which leaves a complex range of aromas on the palate and invites drinking. Excellent quality wine.

Different textures in perfect harmony, ecological, elegant, black cherry, spices and oak.

All in all, a deep and complete wine, full of expression, which let us realise that this soil, climate and vineyard can produce wines of such high quality.

Gastronomy: Wide range of accompaniments, including very elaborated and cured products, red meat (ox, lamb, sucking pig), hunting (partridge, pheasant, woodcock, deer, roe deer, wild boar, etc.), several stews, processed cold meat and cured cheese.

MENTIONS:

Reserva 2005:

Silver Medal International Wine Guide.

90 points Parker.

3 grapes Anuario de Vinos El País.

Reserva 2004:

91 points Parker.

BOTTLING INFORMATION:

Bottle: Bordalesa elite 750 ml.

EAN Code (Case): 8436539520016

Cork: 49x24 mm.

Material: Natural cork.

12 bottles Box:

Dimensions 33,5x32x25 cm.

Material: Cardboard.

Number of boxes in American pallet: 56 boxes.

Number of boxes in European pallet: 44 boxes.

Optimal Consumption from March 2012.

QUALIFICATION FOR THE HARVEST 2008:

D.O.Q.Priorat gives a qualification of **VERY GOOD**.

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Back To Red Wines