

Prado Enea Gran Reserva 2014

Grapes

Tempranillo, Grenache, Mazuelo (Carignan) and Graciano

Soil

Clay-limestone and alluvial soils at an altitude of 550 metres.

Vinification

Along with our Torre Muga brand, the Prado Enea crop is always the last to be brought into the winery and is selected from plots located in the area of Villalba de Rioja, on the south-facing slope of the Montes Obarenes, a recognised high-quality terroir. The grapes are fermented in oak vats without temperature control or addition of yeasts. The period of maceration is 16 days. Followed by at least 36 months in mainly French oak barrels. At the end of the ageing period, the wine is lightly fined with fresh egg whites before being bottled and kept in our cellars for at least another 36 months to complete the ageing process.

Tasting

This Gran Reserva Prado Enea displays an attractive, deep, dense cherry-red colour.

The nose is immediately expressive and reveals seductive, complex aromas that are at the same time delicate and elegant. Subtle notes of creamy oak mingle with a wide range of red berry and black forest fruits together with notes of liquorice and toast.

The entry on the palate is gentle, followed by a medium-body with a silky, fleshy, round texture balanced by lovely freshness. With its ripe, polished tannins and good acidity, this Gran Reserva can be enjoyed today but should age beautifully over several years.

Food Pairing

This wine pairs well with casseroles, meat dishes, fish and cheese; and it can even be enjoyed on its own, without any accompaniment.

