

Prado Enea Gran Reserva 2016

Grapes Varieties

Tempranillo, garnacha, mazuelo and graciano.

Geology and soil

Calcareous clay and alluvial. With an altitude ranging between 550 and 600 metres.

Vinification

Prado Enea grapes are always the last to be harvested. It is a matter of careful selection of vineyard plots at altitude with grapes of fine quality, located in the northwest corner of the Rioja Alta, in the villages of Sajazarra, Cellorigo and Fonzaleche.

The grapes ferment in oak vats. Maceration is for 14 to 16 days. Following this the wine spends a minimum of 36 months ageing in French- and American-oak casks, to give it greater complexity. At the end of this period of ageing, the wine is lightly fined using fresh egg whites before bottling and then remains in our cellar for at least a further 36 months in order to complete the ageing process by providing elegance to the wine.

Tasting

Prado Enea Gran Reserva 2016 has a black-cherry colour with medium depth. On the nose we find an elegant collection of forest fruit (blackberries) with spices like cloves and cinnamon. It has a silky-smooth attack with medium body and a very long, pleasant passage through the mouth. We find velvety tannins in perfect harmony with its fresh and well-integrated acidity. You can also find creamy and vanilla notes mingling with fresh fruit.

Food Pairing

This wine goes well with casseroles, meat dishes and cheeses and can even be enjoyed on its own, with nothing to accompany it.

