



Grapes Varieties

Tempranillo, garnacha and graciano.

Geology and soil

From vines grown in calcareous clay and alluvial soils at altitudes between 550 and 700 metres. Parcels located in the northwest of the Rioja Alta, in villages like Sajazarra, Cellorigo and Fonzaleche, where the thermal range and good natural drainage give rise to grapes with great freshness and balance.

Vinification

The grapes for Prado Enea are always the last to be harvested, coming from vineyards grown at altitude and in the last zones in the appellation to ripen. The manual harvesting process involves a double selection, first in the field and then in the bodega, thanks to an optical sorting table. Alcoholic fermentation takes place in oak vats, with gentle pumping over and maceration for 14-16 days. Then the wine remains for a minimum of 36 months in oak casks, mostly French, but with a small percentage of American oak to enhance the complexity. Prior to bottling it is fined with fresh egg whites and then continues to evolve in the bottle for at least 36 months, achieving its plenitude with a perfect balance of elegance and complexity.

Tasting

The 2019 vintage, classified as Excellent, was very balanced and ripened slowly, marked by a moderately hot and dry climate, with cool nights favouring the complete maturing of the polyphenols, to produce wines with great structure, balance and longevity.

A medium-high robe and a bright black-cherry colour. On the nose, aromas of high intensity and great complexity unfold, with a predominance of ripe red and dark fruit, mingling with fine spices (clove, cinnamon) and nuances of cedar and cocoa, the result of the long cask ageing. In the mouth, the attack is silky and sappy, with medium body and lively acidity. The tannins are very soft and perfectly integrated, dissolving into a harmonious and balanced mouth-feel.

The finish is deep and very long, again with reminders of ripe fruit, sweet spices and slight hints of balsamic herbs.

A timeless Gran Reserva, perfect for enjoying now, but with extraordinary cellaring potential.

Food Pairing

Ideal with red meat and traditional roasts and game, as well as mature cheeses.

Contains sulphites.