



BODEGAS FORCADA

Vinedos Alta Montaña

FLOR ^D BACO

Wine type: (D.O.C.Rioja) Reserva Red

Alcohol content: 14,50°

Chemical test: : Under organic conversion phase, it only contains sulphites.

Wine-Making process: Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 10 days.

Ageing: 12 months in almost new American and French oak casks, getting smoother after 24 months in bottle.

Grape variety: : 80% tempranillo, 15% grenache, 5% graciano

Recommended serving temperature: 16-18 degrees Celsius

Vineyards: (10%) up to 90 years old at an altitude 600-800 metres inside a biosphere reserve.

Tasting notes:

- Intense bigarreau cherry red color, clean and bright, with slight brick hues.
- Intense, spicy aromas, ripe fruit well combined with aging roasted flavors, chocolate, very complex.
- The impression in the mouth is pleasant and well structured, with good balance between fruit and roasted flavors, vanilla, balsamic hues, and a great fruit candy final sensation.

Bottle: -

- Height: 313 mm
- Capacity: 750 ml
- Weight: 1,350 grams

Price 4,40 Euros EXW



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