



PAGO DE LARRAINZAR RESERVA ESPECIAL 2010

Vineyard: 100% Estate owned by Pago de Larrainzar, 17 Ha.

Harvest: Merlot: 10/14/10; Garnacha 10/27/10; Cabernet Sauvignon 10/29/10; Tempranillo: 10/28/10.

Blend: Merlot 50%, Cabernet Sauvignon 30%, Tempranillo 10%, Garnacha 10%.

Time in oak: 12 months in French oak barrels.
Brand new barrels: 55%

Bottling: 10,296 bottles. September 2012

Pago de Larrainzar is more than a wine. It is the soul of our family and a tribute to this beautiful estate and its beautiful gardens, where the Larrainzar family has lived for the last 160 years.

Our Reserva Especial is the first brand we ever produced and the one we feel better represents the house style. After being harvested by hand, the different varieties and plots are vinified and aged separately using the best French oak barrels. Only then we create the final blend, to achieve a perfect balance, where the fruit always plays the leading role. A complex blending exercise.

It is sleek and polished, nuanced after the years in bottle; it keeps good balance between fruit and tertiary aromas and character. The palate reveals fully resolved tannins and good acidity that helps to lift it up. It's aging very nicely.

Color: ruby red, clean and shiny. Middle-high layer.

Nose: clean, with clear aromas of its aging in barrel, as pipe tobacco, cocoa and clean wood. Later, you will find a new range of aromas, more mature and complex: dry plum, blackberry jam, moist soil, shrub, dry thyme and forest, showing its place of birth.

Mouth: dry, with flowing and cool passage. It opens in the center of the mouth and displays notes of ripe fruit, wood, truffle. It is surprising how the flavor gains power while you drink it. There is still a slightly dry, sensation, almost earthy, but it ends smoothly and round.



- ❑ Alcohol: 14.5% Vol
- ❑ Color intensity: 9.7 Units.
- ❑ Total Acidity: 4.8 g/l
- ❑ Volatile Acidity: 0.46 g/l