



Alma de Cantauri 2001

D.O.Ca. Rioja



Variety

90% Tempranillo, 10% Mazuelo, Graciano y Garnacho

Aging Process

- 3.6 years in barrels - 20% French Oak, 80% American Oak.
- 15 years in bottles.

Vintage

2001

Alcohol

14,5%

Bottle

0,75 cl.

Tasting Notes

Alma de Cantauri 2001 (reserva) displays a profile of traditional characteristics of Rioja wines for aging. It presents a deep intensity of red tones in the heart of the glass with touches of terracotta on the rim and abundant tears/ legs.



On the nose; black fruit with raisins, spices and resinous notes of incense with cigar ash, dyes, leather and aromas of aging in the bottle, which give it great complexity.



On the palate; ripe, round and very profiled with fine tannins polished by time in the bottle. A classic preserved and aged Rioja wine. It needs **decanting** for consumption.