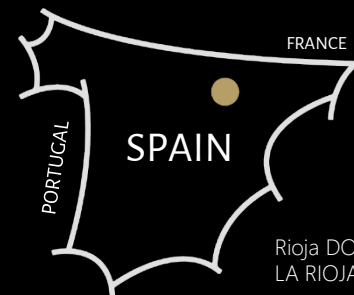




MARQUÉS DEL SILVO

GRAN RESERVA



LOPEZ - ALONSO
ALTA VITICULTURA



GRAPE VARIETY

Tempranillo, Garnacha



VINEYARD

Age: +70 bush vines
Soil: Clayey-calcareous soils, poor in organic matter.
Altitude (m): 550-700



ANALYTICS

Alcohol Content: 13,5%



VINIFICATION

Fermented at controlled temperature in stainless steel tanks.
Clarified, filtered and transferred to the barrel.

AGING



Aged in French medium toast and American medium toast oak barrels during 30 months + 24 months in bottle before release.



TASTING NOTES

Bright garnet. Perfumed, slightly high-toned aromas of blackberry, licorice, wild herbs and elegant vanilla. Extremely long, with resonating sweetness, gently tannic and very long finish.



PAIRING

Perfect pairing for a succulent Sirloin steak, Roasted lamb, on the bone rib-eye steak, beef wellington and all-important dishes.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	24 cm	32.5 cm	16 Kg	70 cs	1120 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
24 cm	16 cm	32.5 cm	8 Kg	125 cs	1000 Kg