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POINTS

### Viña Real Reserva 2010

“Going one step up in the quality ladder, the Viña Real 2010 Reserva plays with the advantage of being cropped from a quite balanced, fresh vintage, a blend of 90% Tempranillo and 10% Garnacha, Mazuelo and Graciano from Rioja Alavesa fermented in stainless steel and matured in barrel for 22 months, during which time it was raked every four months. This wine has all the classical aromas of an old time Rioja, cherries, vanilla, some coconut, dill, leather, cured meat, incense, old furniture and cold bonfire. The palate is medium-bodied and very balanced with great acidity and fine tannins that make it easy to drink. Pop or keep. It has good freshness, and with time in the glass it develops beautiful aromas of orange peel that transmit very good freshness.”

April 2015



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MARITIME  
WINE TRADING COLLECTIVE

