



Special Reserva Perica Oro

In 1995 and as a celebration of our 50th anniversary, we decided to make a special Reserve wine to commemorate the event and express both all our love for the land and winemaking experience.

Later, we decided to extend the concept to years where the harvest has yielded grapes of excellent quality, as a result we have our highest expression wine, Perica Oro.

Oro



Elaboration

Limited and numbered Edition.



Vineyard situation

This wine comes from a selection of our best vineyards, which are over 60 year old: Finca Valpierre, Finca Camino de Briones, Fincas Villarica and Las Cortecillas.



Varieties of grape

Tempranillo 95% / Graciano 5 %



Elaboración process

Manual harvest in boxes from our oldest vineyards.
Grapes sorted in our premises through conveyor belts and the other advanced grape selection technology.
Alcoholic fermentation in 6.500 liters French oak vats.
Malolactic fermentation in new Allier French oak.
Aged during 24-28 months in new 225 liters Allier French oak from the most prestigious barrel making companies.
Bottle-aged for at least 18 months before being sent out into the market.



Alcohol content

14%



Serving

Serving temperature at 16-18° C. Due to the possible appearance of precipitations due to the natural stabilisation processes used, it is suitable to decant at least 30 minutes before tasting.



Tasting notes

Intense bigarreau cherry colour, clean and vivid from the high level variation with evolution. Aromatic intensity and complexity, where mainly black fruits appear which develop high roasts and tobaccos, with underlying balsamic notes.
In the mouth it is fleshy and round, well structured, balanced, tannic and with a persistent aftertaste.
Very special wine with a singular character.



Recommendations for matching

Ideal for vegetables, juicy meats (roasts, lamb, game, etc) and cured cheeses.

