



SPAIN
RED



BODEGA IMPERANTE GRAN RESERVA

Region: La Rioja, Spain

Grape: Tempranillo

ABV: 14%

TASTING NOTES

Colour: Bright garnet hue.

Nose: Aromas of blackberry, liquorice, wild herbs, and subtle vanilla, with a delicate lifted note.

Palate: Exceptionally long on the palate with resonant sweetness, soft tannins, and an enduring finish.

SERVING

Serving Temperature: Enjoy at 16-18°C

Pairing: Ideal with a juicy sirloin, roasted lamb, bone-in ribeye, beef Wellington, and other hearty dishes.

VINIFICATION


Meticulously crafted from hand-selected clusters from the family's oldest vineyards. The wine is matured for at least 30 months in French (medium toast) and American (medium toast+) oak barrels, followed by a minimum of 24 months of ageing in the bottle.



Keith McCormick
+44 7521 556 111
keith@modernwineco.com

Conor Bracken
+353 87 670 7658
conor@modernwine.ie

MODERN
WINE IRELAND

 [modernwine.ie](https://www.modernwine.ie)