

FUNDADA EN 1879



Grapes  
100% Tempranillo

Region/Appellation  
Rioja

Alcohol by volume  
14%

Residual Sugar  
less than 1 g/l

pH  
3.6

Total Acidity  
5.6 g/l

Tasting note printed  
09/01/2026

# Asúa Reserva 2019 6x75cl

## Winemaker Notes

Medium intensity ruby in colour with a pink hint at the rim. The nose shows good aromatic intensity with aromas of fresh wild berries and liquorice which are typical of wines made from Tempranillo grapes. These are well integrated with the sweet spice aromas from the barrel ageing process. The palate is soft and marked by silky tannins and a long, fruity and

## Vineyard

The grapes were handpicked from our vineyards in the Rioja Alta sub-region

## Winemaking

The grapes were fermented at controlled temperatures in stainless steel vats. Following full malolactic fermentation, the wine was racked to 225l American and French oak barrels where it was aged for 18 months and during which it acquired typical notes from both types of wood. After clarifying naturally, the wine was bottled and placed in our underground cellars where it continued to evolve and refine for a minimum of 18 months until being released to the market.

## Vintage

The harvest began at CVNE on September 12 and ended on October 15TH. The vegetative state of the vineyard has been very good in terms of health in Rioja Alta. Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably. The evolution of the grapes was late compared to last year, but the low yields led to earlier ripening, making the harvest dates the same. The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

## Food match

Perfect with roast lamb

