



Faustino I Gran Reserva 2005

D.O.Ca. Rioja

Vintage 2005: Excellent

Good growing season development, with balance rain, except in July that it was dry. Good mature, vegetative and healthy state, moderate temperatures during the day and cold nights. Right sugar and colour maturation, good wine quality.

Vineyards: Oyón and Laguardia (Álava).

Grape Variety: 88% Tempranillo, 7% Graciano, 5% Mazuelo.

Yield: 5.500 kg/Ha.

Altitude: 550 m.

➤ **Vinification:**

Fermentation temperature 28 °c. 26 months in French and American oak barrels

➤ **Tasting Note:**

Appearance: Clean, bright, medium-high robe. Strong picota cherry red, with maroon rim.

Nose: Very strong and complex, with ripe fruits, spicy and toasted hints due to its barrel ageing, such as cedar, cedar box or blonde tobacco.

Tasting: Good structure, smooth and strong, nice tannin on the palate. Good acidity, elegant and very balance.

Aftertaste: Pleasant barrel hints.

Finish: Very long in ripe fruits hints and elegant wood touch.

➤ **Suggested Food Pairing:**

It matches with any kind of meat and mushrooms rice. Some tasty or oily fish such as tuna or cod. Medium-aged cheese such as emmental or gruyere.

Service Temperature: 18-19° Celsius / 62-66° Fahrenheit.

Analytical Data

Alcoholic Volume: 13,76 (%)	Total Acidity: 5,50 g/l ac. tart.	Free Sulfuric Acid: 12 mg/l.
Volatile Acidity: 0,73 g/l ac. acet.	Residual Sugar: 2,4 g/l.	Sulfuric Acid: 63 mg/l.

➤ **Awards and commendations:**

2.015: 92 Points, Decanter. 2.014: Gold Medal, Concours Mondial de Bruxelles. 2.014: 91 Points, Revista Wine Enthusiast. 2.014: Wine of the year 2.013, Decanter Magazine.

BODEGAS FAUSTINO
Ctra. de Logroño, s/n
01320 Oyón, Álava

Tfno.: 945 622 500
Fax: 945 622 106
Email: info@bodegasfaustino.es



Grupo Faustino