

Faustino I Gran Reserva 2006

D.O.Ca. Rioja

Vintage 2006: Very good

Favorable climatology during the whole vegetative cycle. Good sanitary state. Moderate crop and of high quality with good balance among degree, acidity and color.

Vineyards: Oyón (Álava).

Grape Variety: 86% Tempranillo; 9% Graciano, 5% Mazuelo.

Yield: 5.000 kg/Ha.

Altitude: 450 m.

➤ Vinification:

Fermentation temperature 28 °c. 26 months in French and American oak barrels. At least 3 years in the bottle.

➤ Tasting Note:

Appearance: Clean, bright, medium deep robe. Elegant cherry red colour developing to maroon

Nose: Intense and complex bouquet. Well-integrated aromas, ripe fruits and cedar (cigar box), spicy notes (clove and cinnamon). Slightly toasted and cocoa touch

Tasting: Elegant on the palate, homogeneous, structured. Fine and silky. Round tannin.

Aftertaste: Warm and spicy sensations.

Finish: Long finish, intense and pleasant. Integrated notes of ripe fruits and wood.

➤ 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: 13,75 (%)	Total Acidity: 5,4 g/l ac. tart.	Free Sulfuric Acid: 15 mg/l.
Volatile Acidity: 0,75 g/l ac. acet.	Residual Sugar: 1,50 g/l.	Sulfuric Acid: 38 mg/l.

➤ Awards and commendations:

2.018: 90 Points, 2018 James Suckling Tasting; 2017, 93 points, Decanter UK; Gold Medal, Asia Wine & Spirits Awards; Gold Medal, Berliner Wein Trophy; Gold Medal, Concours Mondial de Bruxelles; Gold Medal, International Wine and Spirits Competition; 2.015: 92 Points, Decanter. 2.014: Gold Medal, Concours Mondial de Bruxelles.