



## INTRODUCING SPANISH WINES!



## RIOJA VEGA

### DESCRIPTION

**2010 VIÑA CERRADA D.O. RIOJA**  
(TEMPRANILLO 90%, GARNACHA 10%)

URV78610

*Shiny dark crimson in color, with violet hues. The bouquet has a variety of well-assembled aromas with hints of red fruit. Structured in the mouth, rounded and balanced on the palate. Very pleasant to drink, complex and with many touches. An ideal accompaniment for cold meat, semi-cured cheeses, pasta, legumes and grilled meat.*

**2007 "CRIANZA" VIÑA CERRADA D.O. RIOJA**  
(TEMPRANILLO 80%, GARNACHA 15%, MAZUELO 5%)

URV78707

*Intense cherry red color. There are notes of ripe fruit (black currants and cherries) which are well-integrated with toasted aromas of cinnamon, caramelized toffee and butter. This is a velvety wine with good structure, and good fruit levels. High quality tannins abound. Aged in American oak for twelve months, followed by six months in bottle before release. Recommended with fowl, young beef, red meats and legumes.*

**2006 RESERVA VIÑA CERRADA D.O. RIOJA**  
(TEMPRANILLO 85%, MAZUELO 10%, GARNACHA 5%)

URV78906

*Clean and bright cherry color. Excellent fruit on the nose, accompanied by toasted aromas of toffee and vanilla. The taste is full and velvety, well-balanced and well-structured. Two years of aging in American oak, with 5% of the wine in French oak, followed by a minimum of twelve months bottle aging prior to release.*

**2001 GRAN RESERVA VIÑA CERRADA D.O. RIOJA**  
(TEMPRANILLO 75%, GARNACHA 20%, MAZUELO 5%)

URV78906

*Bright ruby red. Ripe fruit notes of currants and compote blend with toasted aromas of cinnamon, vanilla and bread on the nose. On the finish, anise and spirit show through. The mouthfeel is rich, full and has a long finish with toasted hints from the oak and licorice. Aged 29 months in American oak with three rackings each year, followed by 36 months aging in the bottle. Recommended with roasted red meat, big game, and blue and spicy cheese.*