



## HOUSE OF TOWNEND

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# Rioja Vega Gran Reserva 2011, Anadas Míticas

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<b>Usual Price</b>	£40.99
<b>Discount Price (inc. VAT)</b>	£35.00
<b>Code</b>	RIOJ395

This is a Gran Reserva Rioja at its very best, drinking beautifully but with a propensity to age in the cellar for many years. Only the third time that Rioja Vega have released their Anadas Míticas (mythical vintage), after the memorable 2005 and 2008 vintage releases, this spectacular wine encapsulates the magical combination of the special personality of the Rioja grape varieties – Tempranillo, Graciano, and Mazuelo – with the unmistakable character of the most special of the Rioja Vega vineyards, and a mythical vintage in the Rioja region.

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### Tasting Notes:

Bright, deep cherry red in colour, the bouquet is elegant, portraying a genuine expression of Tempranillo varietal character. Ripe black fruit with slightly toasted, balsamic notes of great complexity, firm, round tannins, with a well-balanced solid backbone. The mouthfeel is opulent, rich, ripe and brimming with concentrated fruit and subtle hints of spice. The finish is long, persistent with a great finesse.

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Specification	
<b>Vinification</b>	Selection at the vineyard with an average yield of 4.500 kg/Ha. Harvested on October. Light destemming to avoid damaging the berries. Fermentation in temperature controlled stainless steel tanks during 10 days, keeping the fermentation temperature always below 29°C. Subsequent maceration for 10 days at 17°C prior to carrying out malolactic fermentation.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2031
<b>Country</b>	Spain
<b>Region</b>	Rioja
<b>Type</b>	Red Wine
<b>Grape Mix</b>	75 % Tempranillo, 20% Graciano, 5% Mazuelo
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	2011
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Rioja Vega
<b>Producer Overview</b>	Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Roasts and grilled meats, game, cured ham and cheeses, cold cuts and oven baked fish.
<b>Press Comments</b>	Highly Recommended - Decanter, March 2023, Rioja Guide, £20-£40 Red Rioja, 93 points: "Lovely roasted plum, pepper and oak spice aromas. A deliciously fluid and joyful wine with a long penetrating finish."