



# HOUSE OF TOWNEND

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## Rioja Vega Reserva 135 Aniversario 2011

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<b>Price</b>	£29.99
<b>Code</b>	RIOJ345

The wine comes from a 60 year old vineyard belonging to Rioja Vega and a second one, now 50 years old located on the slopes of the Sierra Cantabria. Warm days and cold nights ensure that the handpicked grapes offer rich, ripe fruit of outstanding freshness which provide a great structure to the wine.

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### Tasting Notes:

Bright, deep ruby red in colour. Aromas on the nose show ripe red fruit with elegant roasted cacao and cedar wood. The mouthfeel is rich and full bodied, velvety smooth, with a long, lingering finish of real elegance.

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Specification	
<b>Vinification</b>	Fermentation for 10 days in temperature controlled stainless steel tanks with temperature not exceeding 29°C. Maceration a further 6 days in contact with the skins. Malolactic fermentation takes place in the tanks at a temperature of 18°C. 24 months in American oak barrels, followed by at least 18 months bottle cellaring.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Spain
<b>Region</b>	Rioja
<b>Type</b>	Red Wine
<b>Grape Mix</b>	70% Tempranillo, 25% Graciano, 5% Mazuelo
<b>Genres</b>	Fine Wine, Vegan, Vegetarian
<b>Vintage</b>	2011
<b>Body</b>	Soft, fruity and smooth
<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, game, red meats and poultry. Cured cheeses and hotpots.