

ALEJANDRO



FERNÁNDEZ



MILLENIUM GRAN RESERVA 2009

WINERY: Tinto Pesquera

WINE: Millenium Gran Reserva 2009

ABV: 14%

VARIETY: 100% Tempranillo

— TASTING:

APPEARANCE:

Intense, clear, vibrant red cherry colour.

NOSE:

Fruity aromas with well integrated woody notes. The perfect balance of forest fruits notes with blackcurrants and blackberries. These are accompanied by liquorice aromas and spicy notes intermingling with coffee notes.

PALATE:

A generous, full-bodied wine, filling the palate with its breadth of flavours and aromas. Mid-palate, it is fine and elegant, well-structured and with tannins that continue to develop the wine in the bottle. Excellent acidity and explosive on the palate. An elegant, velvety wine, an example of the mastery of its ageing in French oak barrels.

SERVING TEMPERATURE:

From 12° to 14° C.

CONSUMPTION:

It's great keeping potential means it can be stored until approximately 2025. Due to its natural production method with no manipulation or filtering, we recommend decanting at least 45 minutes before serving.

FOOD PAIRING:

Ideal for accompanying all kinds of red or white meat and roasts. The perfect accompaniment to game dishes and any type of casserole.

— VINEYARD AND WINEMAKING

NAME:

Viña Alta.

DESCRIPTION:

The Millenium grapes are from Viña Alta, where Alejandro Fernández planted his first vines in the late 1960s and early 1970s. An exceptional terrain due to its low yield and the fabulous quality of the grapes, situated at an altitude of over 800 metres above sea-level.

SOIL:

Poor, pebbly soil on a clay base.

CLIMATE:

Continental-Atlantic, dry and windy, with long, harsh, cold winters and short, dry, hot summers. Region with an annual rainfall of 400 mm, split into two zones: one on the hillside with more sunlight, resulting in earlier ripening and the other on flat terrain with less sunlight and slower ripening.

HARVEST:

Manual.

VINIFICATION:

De-stemming and fermentation in stainless steel tanks.

AGEING:

Aged for 30 months in French oak barrels.

BOTTLING

The wine completes its ageing process in the bottle for 10 months before being released on the market.