

FAUSTINO I GRAN RESERVA

Description

Clean, bright. Ruby colour developing to maroon. On the nose is complex and elegant, wide fruity and spicy notes. On the mouth, elegant, with pleasant hints due to the barrel ageing. Long and silky finish.

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.

Issues



Red Gran Reserva Tempranillo



Minimum 24 months in American and French oak barrels.



D.O.Ca. Rioja



75 cl.



Lastest Awards



94 points, vintage 2.012. Tasting 2.022



Gold Medal, 2012 vintage, Concours Mondial Bruxelles



Gold Medal, 2011 vintage, Mundus Vini 2022



91 points Wine Spectator 2021, vintage 2010



94 points, vintage 2.010. Tasting 2.020