

Prado Enea Gran Reserva 2015

Grapes Varieties

Tempranillo, Grenache Mazuelo (Carignan) and Graciano.

Soil

Clay-limestone and alluvial soils at an altitude of 550 metres.

Vinification

The grapes for Prado Enea are always the last to be harvested. This is because of the careful selection of high-altitude plots with a fine quality, located in the north-west of the Rioja Alta, in the villages of Sajazarra, Cellorigo and Fonzaleche.

The grapes ferment in oak vats with no addition of yeast or temperature control. The maceration period is for 16 days. This is followed by a minimum 36 months in French and American oak casks. At the end of the cask ageing the wine is lightly fined with egg whites before bottling and is then stored in our cellars for at least another 36 months, in order to complete the ageing process.

Tasting

This Gran Reserva Prado Enea displays an attractive, deep, dense cherry-red colour.

A stylish nose of black fruits mingling with spices, gingerbread and liquorice. The soft, supple entry on the palate leads to a sensation of gentle power and air-light volume underpinned by cashmere silky tannins, harmoniously balanced by fresh acidity. Creamy, vanilla notes come through in the finish with ripe fruit. This wine is tempting to drink now, but it will age well for years.

Food Pairing

This wine pairs well with casseroles, meat dishes, fish and cheese; and it can even be enjoyed on its own, without any accompaniment.

