

A PAGHAS

Reserva

Grapes: 100% Tempranillo from 30+ year old vines.

Appellation: Vinos de Madrid D.O. (Spain)

Notes: Aged for 18 months in American oak barrels, this wine exudes a deep ruby color with hints of garnet at the rim.

On the nose, it presents a complex bouquet of ripe red berries and vanilla. The palate is elegant and structured, with well-integrated tannins and a balanced acidity that complements its pronounced flavors of black cherry and tobacco. The finish is long and satisfying, leaving lingering notes of toasted oak and dark fruit.

Pairs beautifully with grilled lamb chops or aged Manchego cheese, enhancing both the wine's depth and the dish's flavors.

Serving: Serve at 60-64°F

Alcohol by Volume: 14.5%

Formats: 750ml/6 bottles

