



MUSEUM RESERVA

VARIETIES: Tempranillo.

ELABORATION AND AGEING: After manual picking into crates and sorting on the selection table, grapes were de-stalked and transferred to the 15,000 kg stainless steel vats. It was fermented at 25°C. Temperature control, analysis, pumping over and tasting on a daily basis, the moment to de-vat the wine was decided, which took place after 21 days in order to achieve the maximum extraction of flavour and colour, preparing the wine like this for its long, nurtured ageing process (crianza).

Aged for 14 months in French barrels, with optimum temperature and moisture conditions and the highest hygiene standards, kept silent and vibration free, giving the wine outstanding complexity, roundness and balance.

After bottling, the wine was left to age further in our bottle cellars for another 12 months under controlled temperature and humidity conditions until the moment it was labelled.

TASTING NOTES: Deep red cherry colour. When tilting the glass a rim remains with hints of purple. The nose is reminiscent of red berries, blackcurrants and cranberries. A very Atlantic personality. When moving the glass, there are hints of salty liquorice, ginger, sap, a spicy background... along with minerals and roasting. A powerful taste with a strong nerve that creates multiple sensations making it very tasty and agreeable. The after-taste is long-lasting, with hints of roast hazelnut that blend with hints of minerals and exotic wood at the back of the mouth.

PAIRING: Goes well with game, red meat and beef.
Serving temperature: 16-18°C (60,8-64,4°F).

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