



GRAN RESERVA

CHARACTERISTICS



Category:	Gran Reserva (2007)
Grape Variety:	100% Tempranillo (Tinto del Pais)
Appellation:	D.O. Ribera del Duero
Alcohol by Volume:	15% Vol.

WINEMAKING & AGING



Driven by a philosophy of patience, Peñafalcón wines undergo late harvesting and prolonged aging in oak and bottle, crafting a uniquely deep, complex profile.

Peñafalcón Gran Reserva 2007 is a bold, complex Ribera del Duero (Spain) made from 100% Tempranillo (Tinto Fino).

Aged for an impressive 60 months in American and French oak, this rich, full-bodied red is famous for its depth, mature tannins, and intense fruit-and-spice profile.

Hand-picked and carefully selected in both the vineyard and winery.

TASTING NOTES



Deep cherry red color with subtle mahogany hints. Aromas of stewed red and black fruits, roasted coffee, and toasted wood. Full-bodied, velvety, and round on the palate, with nobleman, mature tannins.

PAIRING SERVICE



Thanks to its rich, mature character, this wine cuts through fat and balances heavy umami. For best results, decant it for 30-60 minutes and serve at 16°C-18°C. It pairs perfectly with ribeye, rich stews, roast lamb, and aged cheeses.

PRODUCTION SPECS



it is estimated at fewer than 1,000 bottles per vintage produced.



New York City, New York
Sunnyside Vines
info@sunnysidevines.com
+1 929 738 9424