

Prado Enea Gran Reserva 2014

Grapes Varieties

Tempranillo, Grenache, Mazuelo (Carignan) and Graciano.

Geology and 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.

The nose is immediately expressive and reveals seductive, complex aromas that are at the same time delicate and elegant. Subtle notes of creamy oak mingle with a wide range of red berry and black forest fruits together with notes of liquorice and toast.

The entry on the palate is gentle, followed by a medium-body with a silky, fleshy, round texture balanced by lovely freshness. With its ripe, polished tannins and good acidity, this Gran Reserva can be enjoyed today but should age beautifully over several 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.

