

TASTING

GRAPE VARIETY

100% Tempranillo

ON THE LAND

The grapes used to make this wine come from our zone 3, dedicated to longer-aged crianza and reserva reds.

These vines are planted at 550-590 metres on a plateau and a hillside. They are grown on calcareous-clay soils, which on the one hand, due to the calcium, allows us to ensure that the grapes obtained have a high concentration of colour and polyphenols. On the other hand, due to the clay, it ensures that the plant obtains the necessary moisture very gradually over the summer in order to achieve optimum maturation and maintain optimum levels of acidity at the time of harvesting, which guarantees their suitability for successful ageing.

VINTAGE

In 2008, temperature conditions were typical for La Rioja - a far cry from the intense heat of previous years. There were several particular periods of drought, but in general the rainfall allowed the vineyard to develop properly. This translated into good acidity and freshness for red wines, meaning very good ageing potential.

IN THE WINERY

We chose the grapes with the most colour and polyphenols to make wines with more body, capable of withstanding a long time in the barrel and bottle, which guarantees the longevity of the wine. We cold pre-ferment and ferment at a maximum controlled temperature of 25 °C to gently extract aromas and tannins. The wine is then aged in American oak barrels and in the bottle for no less than 36 months.

IN THE BOTTLE

Alcohol by volume: 14%

IN THE GLASS

It can be described as a very harmonious wine with a marked Riojan character: a clear, bright and intense garnet colour, it has elegant toasted aromas with a ripe fruit base, accompanied by spicy and balsamic notes. In the mouth it is very expressive, full of flavour and body.

AT THE TABLE

We recommend serving it at about 17-19 °C. Pair with complex dishes with many nuances of flavour, such as meat stews cooked in a wine sauce, or it can go very well with fish in sauce. We advise avoiding spicy food.

SEÑORIO DE UÑUELA

RESERVA 2008
DOCa RIOJA
ESPAÑA



*The winery's oldest brand,
it is named after the
institution of the
SEIGNIORY, which lasted
from medieval times until
the 19th century in Spain
and in URUÑUELA, the
town in which we are based.
As such, this brand is a
clear representation of the
generations-old tradition
and culture behind the wine
of La Rioja.*



PATROCINIO

B O D E G A S

Vientos de cambio / Winds of change

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DATA SHEET



Alcohol: 14%
Total acidity: 5,25
Residual sugar: 2,71
pH: 3,62
Harvested: October 2008
Launch date: October 2013

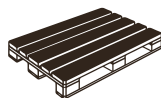
BOTTLE

Volume (litres): 0,75
Gross weight (kg): 1,22
Height (cm): 31,3
Width (cm): 7,38
EAN 13 code: 8429766260206
Type of closure: Natural



CASE

Units: 6
Volume (litres): 4,5
Gross weight (kg): 7,36
Internal measures:
Height (cm): 31,7
Width (cm): 15,8
Length (cm): 23,6
EAN 14 code: 28429766260200



PALLET

Type of pallet: europallet
Total cases: 108
Layer: 9
Cases per layer: 12
Gross weight (kg): 819,80

NOTES



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C.V.

SEÑORIO DE UÑUELA

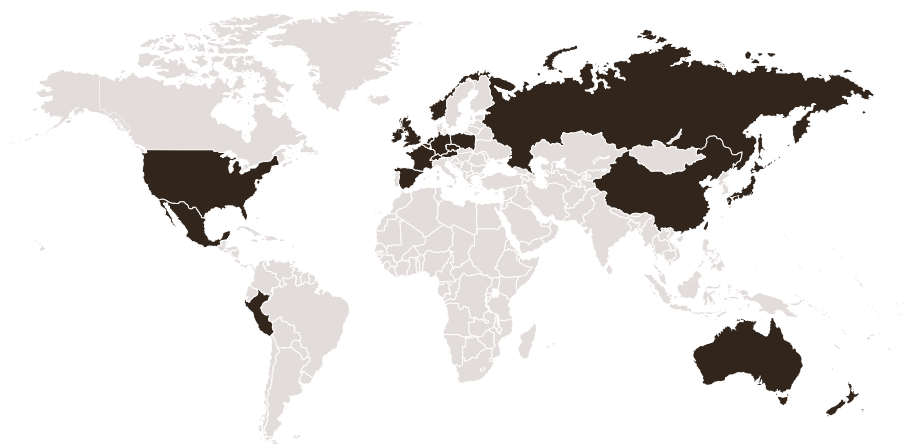
RESERVA 2008
DOCa RIOJA
ESPAÑA



VINTAGES / AWARDS

| | |
|------|--|
| 2001 | Bronze – Decanter First position – Systembolaget Sweden First position – LCBO Ontario Canada |
| 2002 | Silver - Decanter |
| 2006 | 90 Points –Wine Enthusiast 88 Points-Peñín guide |
| 2007 | Bronze – Decanter First position – LCBO Ontario Canada 87 Points-Peñín guide |
| 2008 | Bronze – Decanter 87 Points – Peñín guide |

BODEGAS PATROCINIO IN THE WORLD



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