



**AWARD:**  
International awards..  
"90 points in the  
Penin Guide 2014"



# Blés

## Reserva 2010

When making this wine, we thought it could perfectly well match both big and small game, fishes like codfish and grilled meat.

BLÉS is the name given to an indigenous plant - *Chrysanthemus Blés* - whose growth is encouraged between the rows of our vines .

Our 120 Ha of organic vineyard in Valencia (Spain) are respectful with the environment and maintain the balance and richness of the ecosystem. The best grapes grow in our fields alongside with small animals like the redbreast which nests in spring in our vineyards looking for the southern sun.

○ **AWARDS:**

90 points in Guia Peñin 2014

○ **REGION:** D.O.P. Valencia (Spain).

○ **GRAPES FROM OUR OWN ORGANIC VINEYARDS:**

60% monastrell in non irrigated trellised vineyards from Finca Montesanco (county: Fontanars dels Alforins). Altitude: 650 meters. Soil: limestone and clay. Yield: 1,5 Kg/vine. Date of harvest: 3rd week in October.

20% tempranillo in non irrigated trellised vineyards from Finca El Churro (La Portera, county: Requena). Altitude: 689 meters. Soil mix: Clay and calcareous. Average yield: 4,5 Kg / vine. Date of harvest: 2 nd week in September.

20% cabernet sauvignon in irrigated trellised vineyards from Finca Los Rincones (La Portera. County: Requena). Altitude: 720 metres. Soil mix: Calcareous. Yield: 4 Kg/vine. Date of harvest: 2nd week in September.

The date of the harvest is determined upon tasting of the grapes.

○ **VINIFICATION:**

The different plots are vinified separately , fermenting the destemmed and crushed grapes in our concrete vats, at controlled temperature and with fermentative maceration during two weeks.



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○ **AGEING:**

Malolactic fermentation in Hungarian oak barrels and further ageing during 12 months in the same barrels.

○ **TASTING NOTE:**

· **Color:** Deep red colour with burgundy reflections.

· **Nose:** Clean aromas of the ageing and light notes of red fruits on a vanilla background.

· **Mouth:** Well structured wine, elegant and persistent in the mouth.

○ **ANALYSIS:**

· Alcoholic degree : 13,6 % Vol.

· Reducing sugar: < 2 gr/l

· Volatile acidity: 0,59 mg/l

· pH: 3,55

Suggested drinking temperature : 16°C