



Cosme Palacio

Reserva



At the foot of Laguardia, between the Sierra de Cantabria mountain range and the sinuous course of the river Ebro, Bodegas Cosme Palacio has kept its pioneering spirit alive since 1894, when Cosme Palacio founded the second oldest winery in the Rioja Alavesa.

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| Origin | D.O. Ca. Rioja | Visual | Deep cherry red, of great intensity. |
| Type and vintage | Barrel-aged red. 2018 | Nose | You can tell that this is a wine with a great personality from the outset. The Tempranillo variety from the Rioja Alavesa expresses itself fully, giving the wine a clear character of quality and great fruit intensity. Red fruit such as redcurrant stands out, along with the particular notes of the variety such as licorice and fennel, all well combined with aromas added by the new French oak barrels including vanilla and cinnamon. It ends with a mineral finish. |
| Grape Variety | 100% Tempranillo | Palate | As soon as it enters the mouth, you can discern its characteristic style: concentrated, enveloping, well balanced, tannic yet with sensations of sweetness. It is evident that it is from a very high-quality vineyard and made using carefully controlled winemaking techniques. The finish is long, leaving a touch of spice |
| Serving temperature | 16-18 °C aprox. | | |
| Vineyards | Very old and very low yielding vines of more than 70 years of age, grown on calcareous clay soils, in small vine parcels around Laguardia | | |
| Production process | Hand harvested in small 15kg crates. Alcoholic fermentation with de-stemmed, crushed grapes. To extract all the primary fruit aromas and achieve maximum color, we perform long macerations of 28 days and 32 days in stainless steel tanks with the cap submerged. Malolactic fermentation in French oak barrels, adding hints of spices and a smoother and more appealing character | | |
| Ageing | 18 months' ageing in new French oak barrels from different French cooperages to achieve greater aromatic complexity. At least 28 months in bottle. | | |
| Food Pairings | Red meats, large game, and roasts | | |
| Production | Limited production of 21,300 bottles. | | |



Alcohol

14,5

PH

3,6

Acidez

5,3 g/l

Azúcar residual

1,6 g/l



2015: 95 James Suckling Top 100, 94 Tim Atkin

2016: 93 Tim Atkin

2018: 96 Guía Gourmets, 94 James Suckling 93 Tim Atkin, 93 Peñín, 91 Decanter