



Supernova  
Reserva



# Supernova Reserva

## Origin:

Selected vineyards in different plots in the Peñafiel and Curiel valleys at an altitude of 750 metres, with sandy soil containing siliceous rock, and in Fompedraza at an altitude of 910 metres, with soil containing limestone.

**Varietal:** Tempranillo.

**Ageing:** 18 months in French and American oak barrels.

**Alcohol content:** 14,5% Vol.

**Visual:** Garnet red colour with a slight brick-red hue at the rim of the glass. Medium intensity and dense tears.

**Nose:** Intensity and aromatic complexity. Aromas of ripe fruit with notes of caramel and dark chocolate that emerge as the wine is exposed to oxygen.

**Palate:** Pleasant and voluminous on the palate. Balanced, with fine, elegant tannins and initial fruity notes that give way to toasted and balsamic notes. Long, velvety finish.



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Este vino ha sido elaborado a partir de la selección de uvas de variedad Tempranillo (Finca del País), variedad autóctona española, de la que se obtienen vinos ricos, con cuerpo y personalidad. Una larga tradición familiar de castigo y dedicación al mundo del vino.  
This wine has been made from the Spanish traditional variety known as Tempranillo. This wine is made from variety Tempranillo (Finca del País) in order to obtain rich wines, with body and personality. A long tradition of dedication to the world of wine.  
This is a traditional variety known as Tempranillo (Finca del País), rich, complex and elegant wines.  
This wine is made from 40.000 bottles of Tempranillo.