

Faustino

Faustino I Gran Reserva 2011

CHARACTERISTICS OF THE VINTAGE

This harvest, rated as Excellent, came after what is often called "a dry year", with areas where the lack of rainfall was significant. Production yields were moderate. The grapes were harvested in an excellent state of health, and after the good development of the fermentations, the wines of this vintage stand out as well structured and with very good colour.

D.O.C.a.	Rioja
Vintage	Excellent

Vineyards:	Oyón
Variety:	Tempranillo

Yield:	5.000 Kg/Ha.
Altitude:	440 m.



VINIFICATION

Fermentation temperature 28 °C. Minimum 24 months in French and American oak barrels. Refined in bottle up to 60 months in total.

TASTING NOTE



Clean, bright. Deep red colour with a garnet rim.



Nice and fine on the palate. Slight acidity that is offset by the sweet notes of toasted oak and fruit.



Complex, intense. Notes of stewed fruit. Sweet and warm hints from the barrel, spicy nuances in the background (cinnamon).

FINISH

Very long finish, marked by hints of stewed fruit and oak.

SUGGESTED FOOD PAIRING:

T-bone steak and grilled meats in general. Grilled tuna. Aged and fatty cheeses. Pairs well with non-spicy Indian and Latin American food. Perfect with grilled octopus and jacket potatoes. Asian cuisine: Wagyu beef and lacquered duck. With desserts, it matches very well with baked cheesecake or chocolate cake.



18-19° Celsius / 62-66° Fahrenheit

ANALYTICAL DATA

ALCOHOLIC VOLUME
13,89 (%)
VOLATILE ACIDITY
0,63 g/l ac. Acet.
TOTAL ACIDITY
5,50 g/l ac. Tart.
RESIDUAL SUGAR
2,70 g/l

AWARDS & COMMENDATIONS

2.022: Best of Show, India Wine Awards; Gold Medal, Mundus Vini Spring Ed.; Gold Medal, Berliner Wein Trophy Winter Ed.; Silver Medal, International Wine & Spirit Competition; 2.021: 93 Points at Rioja's Gran Reserva Top 33, 90 Points, Tim Atkin Rioja Special Report 2.021; Decanter Magazine March 2021; 2.020: 94 Points James Suckling Tasting; Berliner Great Gold, Berliner Wein Trophy Summer Ed.; Silver Medal Decanter World Wine Awards; 93 Points, Guía Peñín 2.021; 87 Points, Mundus Vini Summer Edition 2.020; Silver Medal, 93 Points, International Wine & Spirits Competition 2020; 93 Points, Wine Enthusiast; Silver Bacchus, Bacchus Awards; Silver Medal, Mundus Vini Spring Ed.; 2.019: Great Gold Bacchus, Bacchus Awards; 2018: Gold Medal, Summer Edition Mundus Vini 2.018; Gold Medal, 22° Berliner Wein Trophy Summer Edition 2.018; Gold Medal, 22° Berliner Wein Trophy Summer Edition 2.018; Silver Medal, Asia Wine & Spirits Awards 2.018. Hong Kong; 92 Points, vintage 2.009, Guía Peñín, 2.019, Spain; Gold Medal, 95 Points, Decanter World Wine Awards 2018; Silver Medal, Concours Mondial de Bruxelles 2.018; Silver Medal, IWSC International Wine & Spirits Competition 2.018; Silver Medal, Mundus Vini Spring 2.018, Germany; Gold Medal Berliner Wein Trophy, 2.018, Germany; 2017: 93 points, Decanter UK; Gold Medal, Asia Wine & Spirits Awards; Gold Medal, Berliner Wein Trophy; Gold Medal, Concours Mondial de Bruxelles; Gold Medal, International Wine and Spirits Competition; 2.015: 92 Points, Decanter.

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