



FAUSTINO ICON GRAN RESERVA

Description

Clean, bright with a deep, intense cherry red colour that becomes slightly lighter towards the rim. On the nose, the wine is intense and complex with warm, ripe forest fruits aromas, spicy notes and hints of wood in the background. The palate is elegant, full of flavor and structured with well-integrated and polished tannins, providing a balanced mouth-feel. Finally, the finish is complex, rich and long-lasting.

Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Sometasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.

Issues



Tempranillo



Minimum 18 months in French oak barrels.



75 cl.

Lastest Awards

JAMES SUCKLING.COMT

94 points, vintage 2.017. Tasting 2.022

JAMES SUCKLING.COM? 92 points, vintage 2.015. Tasting 2.020



Gold Medal 95 Points, vintage 2.015, Decanter World Wine Awards 2.020

JAMES SUCKLING.COMT 93 points, vintage 2.014. Tasting 2.019



95 points, vintage 2.014, Decanter Magazine 2.019

