



# FAUSTINO BODEGAS

## Gran Faustino I Gran Reserva 2004



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	TEMPRANILLO		
<b>Region:</b>	RIOJA		
<b>Vintage:</b>	2004		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	1964 was an exceptional vintage in the Rioja region, the legendary vintage of reference in the history of wine in the DOCa Rioja region. That same year, Bodegas Faustino launched its Faustino I Gran Reserva brand, the winery's most iconic wine, which is now found in more than 140 countries.		
<b>Vinification:</b>	Gran Faustino I Gran Reserva 2004 has been aged for at least 38 months in American oak (80%) and French oak (20%) barrels, with five rackings during this time. They are barrels in the first, second and third year of use, combining the passage through them to find the balance needed by listening to the wine.		
<b>Appearance:</b>	Gran Faustino I 2004 is a wine that is garnet-coloured, medium-bodied, bright wine with a long life ahead of it.		
<b>Bouquet:</b>	It is clean and intense on the nose. Tertiary aromas predominate, with a marked presence of prunes and ripe fruit, perfectly blending with spicy and balsamic aromas from the barrel ageing. Black pepper is also present, reminding us that the Graciano is part of this very particular blend.		
<b>Palate:</b>	It is on the palate where this great wine shows its elegance. Its entrance is subtle, but it gradually unleashes a flood of sensations. Notes of liquorice, candied fruit, cocoa, and again, the balsamic notes we found on the nose also appear. A well-balanced acidity and polished tannins highlight its silkiness and roundness. It is a wine brimming with nuances and complexity, very plush, with a sweet and delicate finish.		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml