



MAGISTER BIBENDI RESERVA

Magister: *He who orders, leads or guides. Leader, director.*

Bibendi: *To drink.*

This is said of the person who directs or guides the good mixing of drinks at parties. In a general sense, the master of ceremonies at a party.

GRAPES VARIETIES:

Tempranillo Tinta

Carefully selected organic Tempranillo Tinta grapes were chosen at harvest time to make this wine. After destalking, the grapes were macerated for thirty days, followed by light pressing. The wine was aged in oak casks for twelve months with quarterly racking and, after that, at least, two years into the bottle for further maturation. Its limited production ensures painstaking controls can be maintained. This modern style *Reserva* wine shows a deep cherry red colour with spicy and ageing aromas on the nose. It is velvety with smooth tannic sensations in the mouth and a very pleasant lengthy aftertaste. The delicate harvesting and vinification processes used may result in some natural sediment in the wine.

Magister Bibendi Reserva is well paired with any dishes of our Mediterranean cuisine. It is ideally suited to accompany roasted or stewed meat as well as any kind of cured cheese. We recommend uncorking and oxygenating before consumption.

Ideal drinking temperature: 18 °C

Recommended drinking: within ten years after harvest



WINERY

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