



Reposso Noble

Vino Superior



Bottled pure tradition...

The grapes for this hearty red were sourced from the oldest vines in the heart of sunny Castilla La Mancha from selected vineyards based on temperature records, humidity, altitude, disease frequency, soil and orientation.

Fully matured grapes of old Garnacha were handpicked in the beginning of October during the early morning hours to arrive fresh at the winery. They were cold-macerated prior to the fermentation during 96 hours at 6°C, also known as « cold soak », in order to extract colours, fruitiness and flavours as well as providing a fleshier mouthfeel to the wine. The primary fermentation took place during 8 days in stainless steel tanks under controlled temperature of 26°C. Once the alcoholic fermentation is finished the wine is kept on its skins to macerate for a further 15 to 20 days to extract the full grape potential. After malolactic fermentation, the young wine is gently filtered prior to the bottling.

Brilliant ruby, explosive aromas of ripe dark berries, rose pastille and peppery spices. On the palate juicy blackberry, cherry and spices put on weight with wine opening in the glass. This silky, soft wine of Italian inspiration finishes with easygoing tannins. Matches with pasta, pizza, cheese, bbq or just on its own.



Fullbodied, warm, spicy, easy to drink red wine
Vino de la Tierra de Castilla
Grapes : Garnacha



Winemakers

We make the wine you need

liliwine.es