



Faustino

BODEGAS



PRODUCER PROFILE

Estate owned by: Familia Martínez Zabala
Winemaker: Juan José Díez González
Total acreage under vine: 1600
Estate founded: 1861
Winery production: 7,920 Bottles
Region: DOCa Rioja
Country: Spain

Faustino I Gran Reserva 2016

WINE DESCRIPTION

Faustino I Gran Reserva launched the reputation and the global recognition of the Faustino winery and it is best selling Gran Reserva wine in the world. It is produced only in best vintages considered by the winery.

Vineyards are located in the Oyón area of the Rioja Alavesa zone at an average altitude of 450m. Soils are predominantly calcareous based on marl, alternating with coarse-grained sandstone that easily crumbles and is laid out horizontally. The terrain has a slight slope, which means that the lower areas collect eroded material from the higher areas. This soil gives the grapes grown here aromas and notes of undergrowth. What's more, it also adds warmth to the wines.

The winemaking team looks for balance not only for immediate consumption, but also for perfect development that will improve in the bottle over time. This wine is aged longer than what is required by the DOCa rules, spending 26 months in French and American oak barrels, followed by at least 3 years in the bottle. The wine is released only when in the perfect balance has been achieved.

TASTING NOTES

Spice and dark, stewed fruit aromas, with vanilla, pastry and jam notes. Long, structured finish.

FOOD PAIRING

T-bone steak and grilled meats in general. Grilled tuna. Aged and fatty cheeses. With desserts, it pairs very well with baked cheesecake or chocolate cake.

VINEYARD & PRODUCTION INFO

Production area/appellation:	DOCa Rioja
Soil composition:	chalky
Elevation:	1476 feet
Bottles produced of this wine:	7,920
Certified Organizations:	Sustainable Wineries for Climate Protection
Sustainability Certification:	certified, stated on label

WINEMAKING & AGING

Varietal composition:	86% Tempranillo, 9% Graciano, 5% Mazuelo
Fermentation container:	stainless steel tank
Malolactic fermentation:	yes
Fining agent:	animal based
Type of aging container:	new French and American oak barrels (225 L)
Length of aging before bottling:	24 months
Total SO ₂ :	71 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.56
Residual sugar:	1.5 g/L
Acidity:	5.6 g/L