

Torrelongares Gran Reserva

Tasting notes

Cherry red color with good intensity and tile tones. Complex nose, with aromas of jam, plums and blackberries, over a spiced and smoked background, with tobacco and leather tones. Powerful and round in mouth, with supple tannins, balanced acidity and long aftertaste.



18 months in American and French oak barrel.

Matchmaking

Combined with roasted or grilled red meat, wild meat (deer, wild boar, roe deer), stewed and boiled meat, foie-gras, Iberian cold meat, cured and blue cheese.



Service temperature

Serve at 16-18 °C.

Technical information

13.5°.







