



INURRIETA

Altos de Inurrieta

Reserva 2022

...delight, pleasure and balance. With body...and soul.



Alcoholic Percentage: 14,5%
Serving temperature: 15-18°C

Grape varieties: Graciano, Cabernet Sauvignon.

Vinification: Aged for 14 months in French Allier oak barrels and 2 years in bottle.

Tasting notes: Born in our hillside vineyards with shallow, stony soils, located at an altitude of 450-480m. These conditions result in a stunning concentration in the grapes, assuring great balance and expression.

Careful vinification provides a wine of superb colour, intense and aromatic, with an initial display of fragrant fruit, memories of ageing in quality oak and alluring mineral notes. In the mouth, it is elegant and meaty, with enveloping, silky tannins.

Awards:

- Mejor vino tinto de España Minist Agricolt, Pesca y Alim.
- Gran Oro- Bacchus 2025
- Doble Oro - Sakura Awards 2025 Japan
- Oro - Challenge Int. Du Vin 2025
- Oro - Berliner Wein Trophy 2025
- Oro - Cofradia del Vino de Navarra 2025
- Doble Oro - Gilbert & Gaillard
- Oro - Challegen Int. Du Vin 2024
- Oro - Concurso Mundial Bruselas 2024
- Oro - Mundus Vini 2024
- Oro - CWSA Best Value 2024
- 91 Puntos Decanter 2024



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