

# GRAN MARIUS

RESERVA SELECCIÓN



## THE GREAT WINE for great occasions

### VINEYARD

750–900 metres above sea level, 45–65 year old dry-farmed bush vines, organic farming methods, nutrient-poor and limestone-rich soils, very low rainfall.

### VINIFICATION

High-altitude Monastrell, Garnacha Tintorera and Tempranillo grapes, sourced from our best 45–65 years dry-farmed bush-vine parcels. Grapes are harvested from early September (Tempranillo) to late October (Monastrell). At the winery, bunches with optimal phenolic ripeness are selected prior to vinification. Each variety undergoes separate maceration and fermentation for three to four weeks at 27–28°C. The young wine from each variety is racked several times to remove the heaviest lees, then stored in stainless steel tanks for 8–10 months before blending the different varieties and ageing for 12 months in fine-grain, medium-toast American oak barrels. The wine is bottled after a gentle filtration and aged in bottle for a minimum of 9–12 months.

### AGEING

12  
MONTHS

### BARREL TYPE

Fine-grain, medium-toast American oak (300 L)

### AWARDS

**DOUBLE GOLD (90 pts.)** – Gilbert & Gaillard 2024 (vintage 2020)

**ORO** – Mundus Vini 2024 (vintage 2020)

**ORO** – Sakura 2024 (vintage 2020)

### TASTING NOTES

Ruby colour with cherry–brick hues on the rim. This Reserva red wine offers a complex nose of raspberries, stewed plums, spices and hints of vanilla. Rich and delicate on the palate with great depth and a smooth, lingering finish.

### PAIRING



- Roast meats
- Grilled red meats
- Cured meats (ham, chorizo, etc.)
- Roasted fish
- Grilled or oven-baked dishes
- Rice dishes
- Aged cheese

**WINE TYPE** Red

**GRAPE VARIETIES** 50% Monastrell  
30% Garnacha Tintorera  
20% Tempranillo

**D.O.** Almansa

We recommend serving at **16–18°C**



  
**PIQUERAS**

**THE BOLD TRADITION**  
of doing things right

**BODEGASPIQUERAS.COM**