

GUY ANDERSON WINES
NEW WINE DETAILS

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| WINE NAME | Anciano Gran Reserva 7yr old |
| Varietal Blend | 100% Tempranillo |
| Vintage | 2002 |
| Country/Region/Appellation | Spain / Castilla la Mancha / Valdepenas Denominacion de Origen |
| Producer | Bodegas Navalon S.L. |
| VINEYARDS | |
| Vineyard location | Valdepeñas |
| Age of vines | Approx 30 year old vines |
| Soil composition | clavey lime |
| Climate | continental |
| Harvest date | end of August / beginning of September 2002 |
| Harvest conditions / insights | due to excellent conditions, grapes could be picked at its optimum point of ripeness and with very good acidity. In general, this vintage is classified as "very good". |
| Harvest method (machine or hand-picked?) | hand picked |
| Yield (tons/ha) | 4 tons/ha |
| VINIFICATION | |
| Fermentation tanks | Stainless Steel |
| Fermentation protocol | Fermentation temperature controlled at 20-23 C for 15-17 days |
| Malolactic (yes / no) | yes |
| Lees contact / battonage | no |
| Barrel ageing (type of oak and length of time) | Oak ageing in French & American barriques for minimum 2 years |
| Fining method | natural by gravity |
| Alcohol % | 13.00% |
| Residual sugar (g/l) | <3 g/l |
| Total acidity (g/l) | 5,15-5,35 |
| pH | 3,45-3,55 |

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| Volatile acidity (g/l) | 0,50-0,70 (acetic acid) |
| Free SO2 (mg/l) | 15-35 |
| Total SO2 (mg/l) | 100-130 |
| Tartrate stabilisation | yes |
| Filtration 1 coarse (micron size) | 1,2 µm |
| Filtration 2 fine (micron size) | 0,65 µm |
| Other treatments used on wine | no |
| Total production (9lt cases) | 80,000 |
| Suitable for Vegetarians? Yes/No | yes |
| Suitable for Vegans? Yes/No | yes |
| Organic? Yes/No | no |
| TASTING NOTES | |
| Colour | Intense ruby red with a pronounced darkening to brick red at the edges |
| Nose | Notes of pepper, balsamic, leather, tobacco, and black cherry fruit |
| Palate | Medium bodied, elegant, ripe flavours, excellent depth |
| Finish | pure finish |
| Red A to E <i>A = light & fruity</i> <i>E = full & robust</i> | D |
| Food Pairing | Dark and seasoned meat, pulses, mature cheese |
| OTHER INFO | |
| Medals/Awards | |
| Press Quote | |
| Life of Product | 4 - 5 years |
| RSP/RRP | |
| Stockists | Waitrose |
| Background | |