



Bikandi Reserva

When we decide to make a Reserva BIKANDI we look for something special, a wine we make on excellent vintages and limited quantities only.

A silky smooth wine with a long ageing period in bottle after the oak ageing process.

Technical specifications

Varieties: 100% Tempranillo.

Vineyards: a selection of local old bush vines.

Winemaking: fermentation in temperature controlled stainless steel tanks.

Ageing: aged for 36 months in French and American oak barrels with a further ageing process in bottle in the cellar before release.

Tasting notes

Sight: bright deep cherry colour.

Nose: fresh and franks aromas, dark fruit spices.

Palate: seasoned dark fruit, intense, well integrated tannins.

A very elegant wine.