



Cornesa Reserva

If Santiago Arroyo can boast of anything, it is his passion and dedication to the vineyards, which is reflected in the nearly 100 ha that the winery currently has. Vineyards, which Santiago, with his own experience and that inherited from his father, knew how to locate in privileged lands within one, already in itself, better areas of the Denomination, such as Sotillo de la Ribera.

Separated into two areas far from the village are distributed the 11 main payments of the winery, which are differentiated mainly by the altitude, which allows a staggered harvest, being, normally, the vineyards with the highest, the latest in the harvest.

In the northernmost area of Sotillo de la Ribera are the vineyards located at a higher altitude, between 900 and 950 meters.

They are the longest-lived, with an average age of over 20 years. We find the payments of "Otero", "El Caño", "Valdelahuerta", "El Doradillo", "El Pajarillo" and "El Berral". They are vineyards, mostly, of Tinta del País, except 5 ha of merlot within the payment of "Otero" and 5 ha of Cabernet Sauvignon in the "Valdelahuerta"; vineyards located mainly on clayey and limestone soil, providing us with structured and complex wines.

The reserva is produced from 100% Tinta del País and it is produced from a selection of our best grapes from our own- vineyards, Sullerto and Cornesa plots placed in Sotillo de la Ribera.

Fermented and macerated in stainless steel tanks at controlled temperature 28°C for 15-20 days.

Aged for 30 months in French (60%) and American (40%) oak barrels; then wine spent minimum 18 months in bottle in the winery.

