

PRIOR DE CASTILLA Crianza

GRAPE VARIETY: **CABERNET SAUVIGNON**

OAK BARRIQUE AGING: **9 MONTHS**

GEOGRAPHICAL INDICATION: **VINO DE LA TIERRA DE CASTILLA**

WINE MAKING

Wine from our best organically grown Cabernet Sauvignon grapes. In order to enhance varietal aromas and to extract all its goodness, the wine is macerated for nineteen days approximately. The fermentation takes place in stainless steel tanks at a controlled temperature. After this process, the wine is aged for nine months in French and American oak barriques made of new wood. Finally, it rests in bottle racks where it gains roundness.

TASTING NOTE

It has a bright garnet colour. Its deep and sober bouquet reminds of the bounties of its ageing in American and French wood. Prior de Castilla is a wine of great complexity which harmonises diverse aromas of several ripe fruits, with a predominant blackberry bouquet. Good attack, and great firmness and personality. Its round tannins make way for a long and complex flavour of fruits and toasted oak.



ANALYTICAL DATA

Alcoholic strength:	13.50 % Vol.
Volatile acidity:	0.59 g/l
Total acidity:	4.89 g/l
Reducing sugars:	< 2g/l

PRIZES AND AWARDS

Silver Medal Biofach 2010

FOOD RECOMMENDATIONS

Serve at 17° - 18° C. It is ideal to be served with read meat, game meat and stew dishes.

BOX OF 6 BOTTLES

Total Weight:	8 Kg
EAN code (box):	8437010239144
EAN code (bottle):	8437010239083

EURO PALLET 80 x 120

Boxes per pallets:	96
Unit loads:	8
Total Weight:	800 Kg