

PRIOR DE CASTILLA Oaked wine

GRAPE VARIETY: **SYRAH**

OAK BARRIQUE AGING: **4 MONTHS**

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

WINE MAKING

From our chalky-clay ecologically farmed soils we get this Syrah variety wine. This Prior de Castilla is obtained by maceration and fermentation at controlled temperature in stainless steel tanks. Afterwards, it is aged in American and French wood barriques for four months.

TASTING NOTE

Clean and bright wine of red wild cherry colour. On the nose, it shows fruity aromas boasting ripe black fruit, plum and currant aromas. It turns complex with spicy nuances and light notes of toasted bread. Whilst on the palate, it is silky, velvety and round.



ANALYTICAL DATA

Alcoholic strength:	13,00 % Vol.
Volatile acidity:	0.51 g/l
Total acidity:	5.29 g/l
Reducing sugars:	<2 g/l

PRIZES AND AWARDS

Honourable Mention in the Vino Cuidadoso 2011 contest

FOOD RECOMMENDATIONS

Serve at 17° - 18° C. It is ideal to accompany any dish you like.

BOX OF 6 BOTTLES

Total Weight:	8 Kg
EAN code (box):	8437010239175
EAN code (bottle):	8437010239168

EURO PALLET 80 x 120

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