

info@bodegasaltaman.com / www.bodegasaltaman.com

PRIOR DE CASTILLA Crianza

GRAPE VARIETY: CABERNET SAUVIGNON

OAK BARRIQUE AGING: 9 MONTHS

GEOGRAPHICAL INDICATION: VINO DE LA TIERRA DE CASTILLA

WINE MAKING

This wine comes from our own crop of Cabernet Sauvignon grapes.

The grapes are harvested at their optimal moment of ripeness. After maceration and fermentation at controlled temperature, the wine is carefully aged in American and French oak barriques for nine months.

TASTING NOTE

Wine of great character and aromatic complexity. Its appearance evokes the colour intensity of ripe strawberries. The interesting combination of woods with subtle forest fruit and plum notes is to be noted. Persistent, restrained, of correct acidity, and long and pleasant aftertaste.





ANALYTICAL DATA

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

PRIZES AND AWARDS

Silver Medal Vinhoreca 2011

FOOD RECOMMENDATIONS

Serve at 17° - 18° C. It is ideal to be served with very elaborate dishes

BOX OF 6 BOTTLES

Total Weight:	8 Kg
EAN code (box):	8437010239137
EAN code (bottle):	8437010239076

EURO PALLET 80 x 120

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