

info@bodegasaltaman.com / www.bodegasaltaman.com

PRIOR DE CASTILLA Crianza

GRAPE VARIETY: SYRAH

OAK BARRIQUE AGING: 15 MONTHS

GEOGRAPHICAL INDICATION: VINO DE LA TIERRA DE CASTILLA

WINE MAKING

This wine comes from a selection of our best Syrah grapes grown in our own vineyards. We harvest them manually in dry weather, which favours an optimal maturity. The maceration and fermentation processes are at controlled temperature. This wine is then aged in American and French oak barriques for fifteen months.

TASTING NOTE

Deep ruby colour of clean and brilliant appearance.

This wine holds great aromatic complexity. We find interesting aromas of ripe black fruit and coffee with spiced notes, against a balsamic background. It is round and silky, gentle on the palate with a long and pleasant aftertaste.





ANALYTICAL DATA

Alcoholic strength: 13.00 % Vol. Volatile acidity: 0.65 g/l Total acidity: 4.90 g/l Reducing sugars: <2g/l

PRIZES AND AWARDS

Bronze Medal Vinos de Cuenca Silver Medal Vinos Mezquita 2011

FOOD RECOMMENDATIONS

Serve at 179-189 C, It is ideal to be served with very elaborate dishes

BOX OF 6 BOTTLES

Total Weight: 8 Kg
EAN code (box): 8437010239182
EAN code (bottle): 8437010239151

EURO PALLET 80 x 120

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