

<http://www.bodegasmontecastro.es/>

MONTECASTRO



2009

Viticulture Grape varieties: 91% Tinto Fino, 4% Merlot, 4% Cabernet Sauvignon and 1% Garnacha Yield production: 30hl/ha after selection

Winemaking process Stripping: 85% - 15% stem Vinification: Separate harvest according to the different varieties of grapes and fermentation in concrete tanks. Maceration: cool (15 - 20 days) Age of barrels: 60% New and 40% two years old Allier French oak. Barrel ageing: 19 months French oak.

Tasting - Notes: Deep cherry colour Opens slowly to reveal wild berries, boysenberries and blackcurrants, along with notes of anise, cinnamon and spicy wood. Full-bodied with the kind of balance and acidity that promise a long cellaring potential. This wine is simultaneously muscular and elegant. % alcohol: 14,5, will age gracefully for the next for 10-15 years.

Safrá 2009. Jantar em 05/01/2017. La Ribbota, no Baraquias.