



Verum V Tempranillo

VINO DE LA TIERRA DE CASTILLA



Vintage: 2010

Grape: Tempranillo 100%

Country: Spain

Region: Castilla la Mancha

Soil: Limestone

Estate: Las Tinadas

Average Critic Score: 94/100

Total production: 10.000 bottles

Harvest: Single vineyard, 55 years old. Picked up in 15 kg boxes in September in the perfect ripe conditions.

Wine Making: -Cold maceration for 7 days

-Fermentation for 7 days at 25°C

-Maceration for 4 days

-Malolactic in barrel

-Wood ageing: 18 months

- French new barrels 330 and 270 l. capacity and 24 months in the bottle.

Tasting Notes: Colourful wine, full of potential. In the nose liquorice, redberry fruit, coffee, smoked bread, pepper and chocolates. Sweet tannins, moderate acidity but still with a big potential for bottle ageing. Long finish with a honey aftertaste.

•**Pairing:** Perfect with lamb, beef, duck meat, game and blue cheese and iberian ham. Better served at 17°. Decanting the wine 30 minutes before serving

Recommended to be consumed: best before 15 years.

Alcohol content: 14,5 %vol

Total acidity: 4,89 g/l

Ph: 3,70

Winemaker: Elías López Montero



LOGISTICS:

Case 6 bottles ONLY

EUR pallet – 90 cases

American pallet- 126 cases

Ean code: 8 421390 010165

Box code: 22042180

Bottle gross weight (kg): 1,50

