

# Caballero de Castilla

## ROBLE

VINO DE LA TIERRA DE CASTILLA Y LEÓN

GRAPE VARIETY: 100% TEMPRANILLO

### WINE MAKING:

Stainless steel vats with temperature control.

Maceration: 18 days (with diary delestages and pumping over)

Fermentation: 28° C during 10-12 days.

Contains sulphites.

### AGEING:

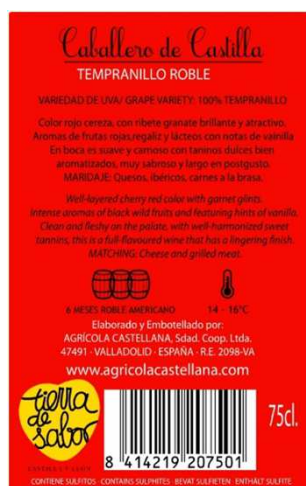
6 months in new American oak barrels.

### TASTING NOTE:

Well-layered cherry red colour with garnet glints. Intense aromas of black wild fruits and featuring hints of vanilla. Clean and freshy on the palate, with well-armonised sweet tannins, this is a full-flavoured wine that has a lingering finish.

**MATCHING:** Cheese and grilled meat.

**SERVING TEMPERATURE:** 14-16°C



### LOGISTICS:

Bottle bordeaux tradition green – cork nomacor light.

Bottle bar code: 8414219207501/Bottle measures 7,5x7,5x30,05-1,25 Kg.

Case of 6 bts. Bar code:18414219207508/Measures: 228x152x302-7,5

Kg. Palet 0,8x1,20x1,37 Cases per line; 25 lines per palet 4-Cases per palet 100.