

# Caballero de Castilla

## ROSADO

VINO DE LA TIERRA DE CASTILLA Y LEÓN  
GRAPE VARIETY: 100% TEMPRANILLO

### MAKING PROCESS:

Stainless steel vats with temperature control.

Criomaceration: 12 hours

Fermentation: During 22 days a long temperature.

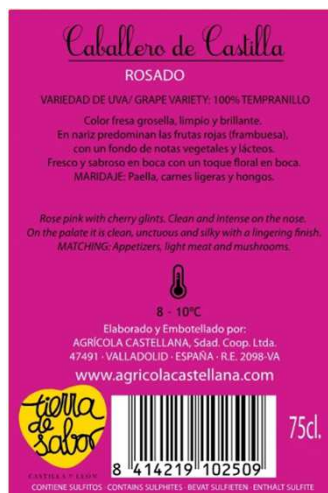
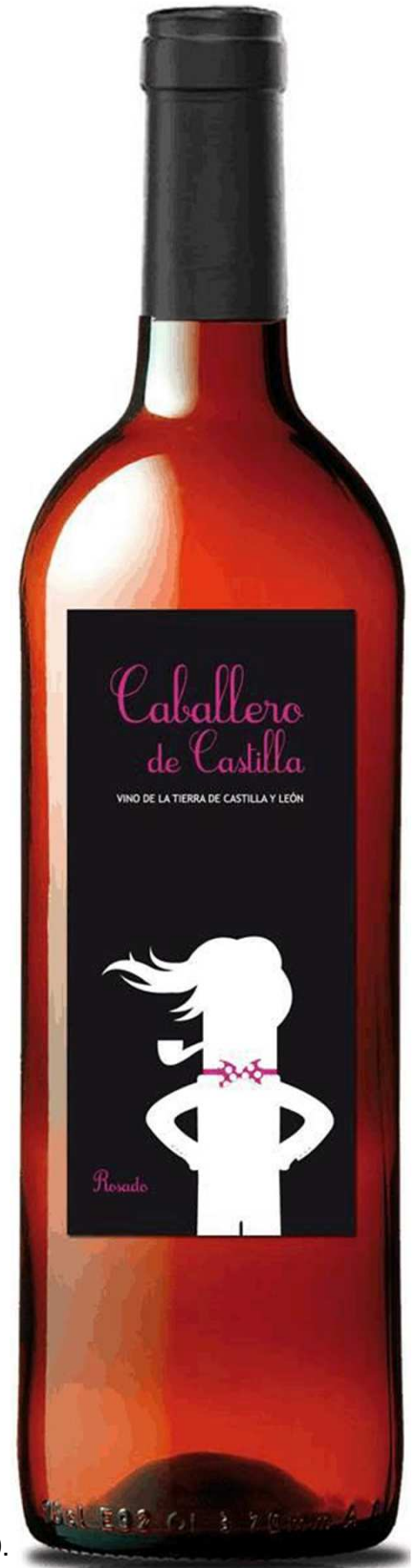
Contains sulphites.

### TASTING NOTE:

Rose pink with cherry glints. Clean and intense on the nose. On the palate it is clean, unctuous and silky with a lingering finish.

**MACHING:** Appetizers, light meat and mushrooms.

**SERVING TEMPERATURE:** 8-10°C



### LOGISTICS:

Bottle bordeaux tradition light – cork nomacor light.

Bottle bar code: 8414219102509/Bottle measures 7,52x7,52x30,05-1,14 Kg.

Case of 6 bts. Bar code:18414219102506/Measures: 228x152x302-7,5 Kg.

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