



MONTECASTRO

2017

Technical Datas

Vintage 2017
D.O.: Ribera del Duero
Alcohol content: 15%

Viticulture

Grape varieties: 95% Tinto Fino-5% Cabernet-Sauvignon
Yield: 30hl/ha after selection

Winemaking process

Grape procedure: 80% de-stemming/ 20% with stems
Maceration time: 25 días
Barrel ageing: 16 months in Allier oak barrels

Description

Good color intensity, bright ruby red.

The nose, attractive and complex, reflects a great aromatic complexity, with intense notes of black berries and red fruits, spicy and balsamic touches.

The mouth is soft and silky. The wine has an harmonious structure of red fruit in perfect balance with the acidity and wood tannins.

Great and long aromatic persistence of red fruit and floral and complex notes.

Its balanced, firm and elegant structure shows a good and promising development in the bottle.