



MONTECASTRO COSECHA 2013

D.O. RIBERA DEL DUERO

Viticulture:

Grape varieties: 94% Tinto Fino - 6% Cabernet Sauvignon.

Yield: 30hl/ha después de selección

Winemaking process:

Grape procedure: 90% de-stemming-10%with stems

Maceration process: prefermentative long and cold

Maceration time: 20 days

Barrel ageing: 21 months (3 Months in concrete tanks).

Alcohol content: 15%

Description

Ruby red color.

The nose is fruity and complex, with notes of cospe and a mineral background due to its calcareous sedimentary origin.

The mouth is fruity and shows a good acidity,tannin, fruit balance, with a fresh and persistent finish.

Pleasant wine with great prospects for development in the bottle.

MONTECASTRO BODEGAS Y VIÑEDOS

Ctra. VA-130 Apartado 81

47318 Castrillo de Duero (Valladolid)

Tel: +34.983.484.013

www.bodegasmontecastro.es