



## MONTECASTRO COSECHA 2014

### D.O. RIBERA DEL DUERO

#### Viticulture:

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

Yield: 30hl/ha después de selección

#### Winemaking process:

Grape procedure: 50% de-stemming-50%with stems

Maceration process: prefermentative long and cold

Maceration time: 26 days

Barrel ageing: 18 months (2 Months in concrete tanks).

Alcohol content: 15%

#### Description

Montecastro 2014 has a brilliant ruby color.

Sweet aromas of raspberries, cherry jam, licorice and caramel predominate the nose.

The wine has a great fruit, an opulent texture, medium to full body and a very seductive fleshy mouth sensation.

Very integrated and pleasant; starring the freshness and its balanced structure. Its tannins-acidity balance predict a great development in bottle.

### MONTECASTRO BODEGAS Y VIÑEDOS

Ctra. VA-130 Apartado 81

47318 Castrillo de Duero (Valladolid)

Tel: +34.983.484.013

[www.bodegasmontecastro.es](http://www.bodegasmontecastro.es)