



MONTECASTRO COSECHA 2015

D.O. RIBERA DEL DUERO

Viticulture:

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

Yield: 30hl/ha después de selección

Winemaking process:

Grape procedure: 80% de-stemming-20%with stems

Maceration process: prefermentative long and cold

Maceration time: 24 days

Barrel ageing: 17 months

Alcohol content: 15%

Description (September 2019)

Dark red and shiny color.

The nose is mineral with notes of fresh fruit, mint and eucalyptus with a touch of roasting very well integrated with its aging in barrels.

Great volume in the mouth, fresh and mineral in perfect harmony with the fruit.

The entire palate remains soft, expressive and persistent.

Its rich structure and finesse show a great aging potential in bottle.

MONTECASTRO BODEGAS Y VIÑEDOS

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