



MONTECASTRO COSECHA 2016

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: 25 days

Barrel ageing: 17 months

Alcohol content: 15%

Description (September 2019)

Bright ruby red color.

The Nose is starring some aromas of red fruit, with small touches of black licorice and balsamic aromas of eucalyptus. Very aromatic nose in perfect harmony with the subtle aromas provided by aging in Barrel.

The mouth is soft and silky giving way to a balanced structure marked by a very integrated acidity whose presence provides freshness and persistence, with a red fruit and mineral aftertaste.

Very fine, long and elegant mouth.

Balance, finesse and freshness are the great characteristics of this wine with a great aging potential.

MONTECASTRO BODEGAS Y VIÑEDOS

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