



MONTECASTRO

2018

Technical Datas

Vintage 2018
D.O.: Ribera del Duero
Alcohol content: 15%

Viticulture

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

Winemaking process

Grape procedure: 90% de-stemming/ 10% with stems
Maceration time: 25 days
Barrel ageing: 3 months in concrete tanks followed by 16 months in Allier oak barrels

Description

Very bright ruby color.

The nose reflects aromas of red fruit, floral and mineral notes and a touch of liquorice very well-integrated with the tertiary aromas of its barrel aging.

The mouth shows an harmonious and fresh structure with fine and nervous tannins. The mouth is pleasant, unctuous and very elegant with a fragrant and fruity final sensation.

The good balance will allow a good aging in the bottle and the pleasant sensations will allow also to enjoy the wine for an immediate consumption.

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