

MS Selección

Tasting note

Intense ruby red colour. Elegant and complex nose. Full-body with tones of red fruit (cherry and blackberry). On the palate remarkable, robust yet polished, warm and round. Aftertaste with firm tannins which displays the character of this wine.

Serving temperature

Recommended serving temperature between 14 – 18°C.

Gastronomy

This wine goes well with roasted meats, stews, wild game, tapas and strong cheeses.

Vinification

Vineyards are situated at 850 meters altitude. Grapes are fermented at a controlled low temperature. Aged in Allier French oak casks for 14 months, where malolactic fermentation takes place. Then aged in bottle for at least 24 months. Pure red wine without added sulphites and sugars.

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



Wine description

<i>Zone</i>	D.O. Castilla La Mancha
<i>Variety</i>	Cabernet, Petit Verdot, Syrah
<i>Alcohol</i>	13,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	16 x 23 x 33 cm
<i>Weight</i>	7,8 kg
<i>Per pallet</i>	96 cases

Awards

Gold Taste Wine up! 2020 – 92+ Points

