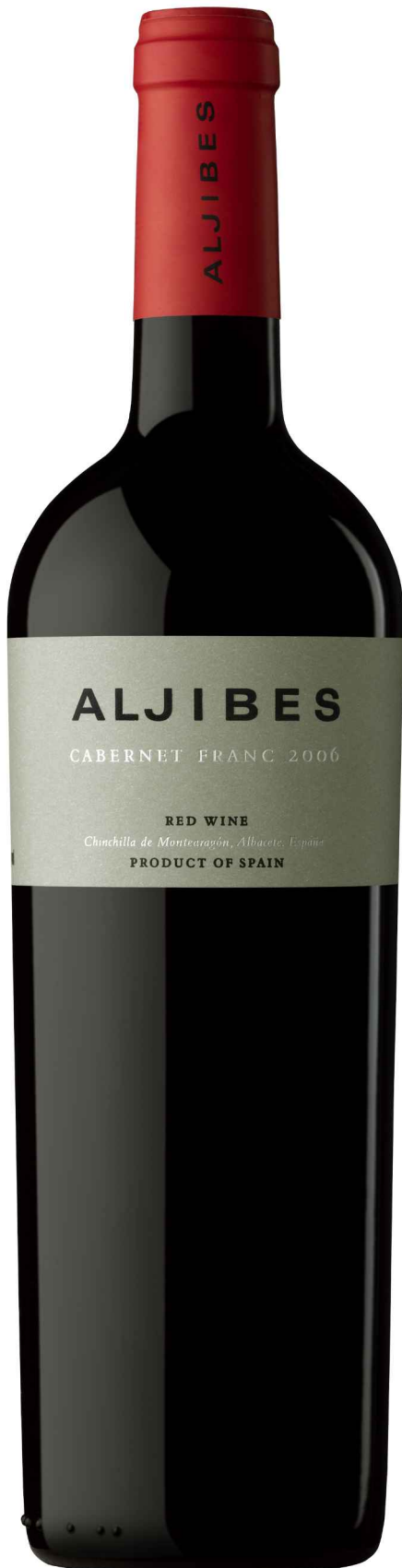


BODEGA LOS ALJIBES



ALJIBES CABERNET FRANC 2006

VARIETIES: Cabernet Franc (100%)

VINIFICATION: The grapes of this wine have gone through a triple selection process.

AGEING: 6 months in French oak barrels and 8 months in French oak vats of 10.000 litres.

FOOD PAIRING: Roast meat and baked fish.

SERVING TEMPERATURE: 16°-18° C

PRODUCTION: 26.478 bottles of 0.75l.

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 14%

ACIDITY: 6,06 gr/l

RESIDUAL SUGARS: 4,4 gr/l

TOTAL SO₂: 58 mg/l

BOTTLED: April 2008

LAUNCHED: April 2009

**THIS UNIQUE AND ATTRACTIVE
SINGLE VARIETY RED WINE DISPLAYS A DEEP GARNET COLOUR,
AN ELEGANT BOUQUET OF RED FRUIT AND A PALATE OF
MINERALS WITH MILD NUANCES OF FRESH HERBS
SUPPORTED BY SWEET TANNINS.**