

BODEGA LOS ALJIBES



VIÑA ALJIBES TINTO 2007

VARIETIES: Merlot (55 %) and Cabernet Sauvignon (45 %)

VINIFICATION: The grapes are picked by mechanical harvester by night, in order to control the temperature.

AGEING: Is has been aged for 6 months in fresh oak vats of 10.000 litres.

FOOD PAIRING: Fried egg with smoked loin. Game.

SERVING TEMPERATURE: 14°-16° C

PRODUCTION: 45.000 bottles of 0.75l.

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 13,5%

ACIDITY: 5,55 gr/l

RESIDUAL SUGARS: 1,4 gr/l

TOTAL SO₂: 73 mg/l

BOTTLED: September 2008

LAUNCHED: April 2009

THIS FULL BODIED WINE EXHIBITS A DEEP CHERRY COLOUR, RICH AROMAS WITH HINTS OF COFFEE AGAINST A BACKGROUND OF BLACKBERRY AND A SOFT AND WELL BALANCED PALATE.

Silver Medal, Concours Mondial de Bruxelles, 2009

"Supple on the palate with no hard edges, this easy-drinking Spanish red is a very good value".

Robert Parker, 2007.

5 Peñín's stars, Excellent value, 2003.

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