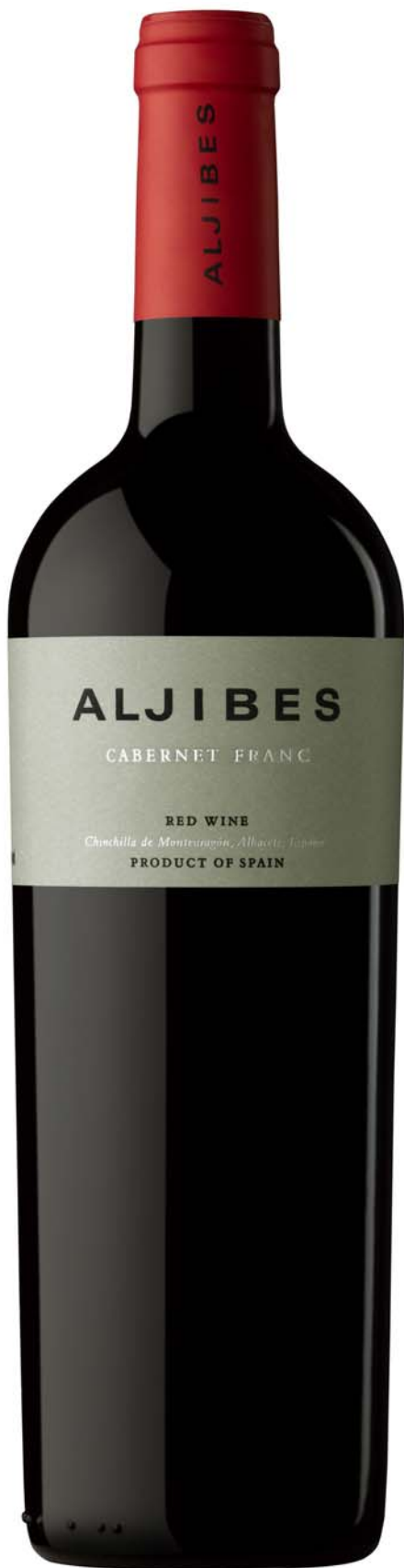


BODEGA LOS ALJIBES



ALJIBES CABERNET FRANC 2007

VARIETIES: Cabernet Franc (100%)

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

AGEING: 14 months in French oak barrels of 10.000 litres.

FOOD PAIRING: Roast meat and baked fish.

SERVING TEMPERATURE: 16º-18º C

PRODUCTION: 26.512 bottles of 0.75l.

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 13.5%

ACIDITY: 5.50 gr/l

RESIDUAL SUGARS: 5.2 gr/l

TOTAL SO₂: 95mg/l

BOTTLED: March 2011

LAUNCHED: May 2011

THIS WINE HAS AN INTENSE COLOR WITH AROMAS OF RIPE FRUIT, MINERALS AND SPICES. IT IS STRUCTURED AND VELVETY IN THE MOUTH, WITH OVERTONES OF FRUIT.

93+ Points. Robert Parker. The Wine Advocate, 2011

Gold Medal - Concours Mondial de Bruxelles, 2011

92+ Points (2006). Robert Parker. The Wine Advocate, 2011

Best Wine with more than 6 months in barrel - Iberwine, 2010

90 Points - Guía de Vinos ABC, 2010

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Iberwine  **10**