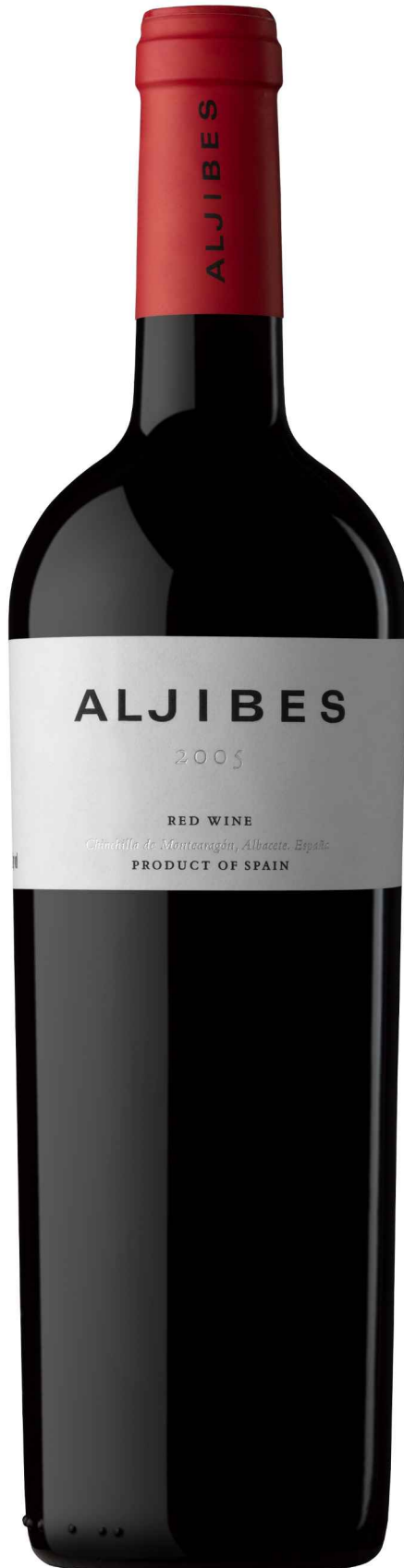


BODEGA LOS ALJIBES



ALJIBES

2005

VARIETIES:

Merlot (35%) y Cabernet Sauvignon (35%) and Cabernet Franc (30%)

VINIFICATION: The grapes of this wine have gone through a triple selection process. Each variety is vinified separately.

AGEING: 9 months in American and French oak barrels and for 3 months in French oak vats of 10.000 litres.

FOOD PAIRING: Game, red meat.

SERVING TEMPERATURE: 15°-17° C

PRODUCTION:

94.000 bottles of 0.75l ; 8.000 bottles of 0.5l
3.000 Magnum (1.5l) and 300 bottles of 5l

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 13,5%

ACIDITY: 5,74 gr/l

RESIDUAL SUGARS: 1,4 gr/l

TOTAL SO₂: 55 mg/l

BOTTLED: June 2007

LAUNCHED: April 2009

AN ATTRACTIVE WINE WITH DEEP CHERRY COLOUR,
A DELICIOUS BOUQUET OF RIPE RED FRUIT AND SPICES
AND A FULL-BODIED PALATE WITH HINTS OF CHOCOLATE
SUPPORTED BY A GOOD TANNIC STRUCTURE.

Gold Medal to the Best red Vino de la Tierra de España, 2005

90 Parker Points, 2007

Bronze Medal to the Best red Wine from the Land of Castilla, 2007

The
WINE
ADVOCATE®

