



CASTELL TEMPRANILLO

VINTAGE 2013

TOTAL PRODUCTION 100,000 bottles

VARIETALS 85% Tempranillo 15% Cabernet Sauvignon

AGE OF VINES 10 years old

SOILS Calcareous Clay

FARMING PRACTICE Conventional

YIELDS 5000 kg/ha

HARVEST Cabernet Sauvignon: Mid-October/ Merlot: Mid-September

HARVEST METHOD Mechanical

VINIFICATION & AGEING The grapes ferment in stainless steel tanks at controlled temperatures between 25 and 28°C. After maceration the wine is aged in barrels for 2 to 3 months.

Alcohol Content 13.5-14.5%

Residual Sugars < 3g