



M.W. TEMPRANILLO CABERNET – FICHA TÉCNICA

Trade Mark	Montalvo Wilmot Tempranillo-Cabernet Roble,
Appellation of Origin	Vino de la Tierra de Castilla,
Varietal	75% Tempranillo & 25% Cabernet Sauvignon, Grown in our own terroir “Finca Los Cerrillos”, following traditional Systems.
Vintage	2008,
Vineyards	40 hectares,
Vinification	Traditional winemaking process with a prolonged cold maceration until reaching the maximum expression of the Tempranillo varietal.
Serving Suggestions	Roast meat, beef and stews
Service Temperature	14 – 16° C
Comments	Excellent and expressive red – purple colour. Leaves a really fruity connotation on the wineglass (memories of very ripe red fruit), with positive exotic floral bouquet given by the varietal Tempranillo aswell as by the Cabernet Sauvignon that is softened by the former. The right acidity makes it fresh and lively with a pleasant finish.

CONVENTIONAL ANALYTICS

- Alcohol Volume	13,10% (20/20 % Vol.)
- Density	994,5, (20/20)
- Total Acidity	5,50 g/l. Tartaric
- PH	3,68
- Total Sulphytes	70 mg/l.
- Sugar content	1,60 g/l.

