



## **M.W. TEMPRANILLO CABERNET – FICHA TÉCNICA**

<b>Trade Mark</b>	Montalvo Wilmot Tempranillo-Cabernet Roble,
<b>Appellation of Origin</b>	Vino de la Tierra de Castilla,
<b>Varietal</b>	75% Tempranillo & 25% Cabernet Sauvignon, Grown in our own terroir “Finca Los Cerrillos”, following traditional Systems.
<b>Vintage</b>	2008,
<b>Vineyards</b>	40 hectares,
<b>Vinification</b>	Traditional winemaking process with a prolonged cold maceration until reaching the maximum expression of the Tempranillo varietal.
<b>Serving Suggestions</b>	Roast meat, beef and stews
<b>Service Temperature</b>	14 – 16° C
<b>Comments</b>	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**

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

