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## CASA DE LA VIÑA TEMPRANILLO OLD VINES CRIADO EN BARRICA (VDLT CASTILLA)



**Winemaking:** Produced from Tempranillo grapes from vines of more than 30 years of age. From 15 to 20 days of controlled fermentation at 22-24°C plus 6 months aging equally in brand new French and American oak casks to boost the Tempranillo aromas.

**Tasting notes:** Dark cherry red with ruby-colour hues. Excellent aromatic flavour, rich in red-fruit aromas with spicy woody and toasty notes. Sweet mouth-feel, with fruity, tasty and expressive tannins.

**Serving advice:** Best served at 14-17°C with red meat, poultry, lamb, pork or beef roast, wildfowl and cheese.

**Awards:** Asociación Amigos del Vino de Valdepeñas: Bronze Medal Casa de la Viña Barrica 2006 & 2008. Mundus Vini (Germany) 2005: Silver Award. Wine & Spirit Asia: diploma 2004. Fercam: 1998 & 2004 Gold Medal. CRDO Valdepeñas "2º Premio a la calidad" Casa de la Viña Crianza 1998. Bronze Bacchus 1997. Challenge International du Vin (Bordeaux): 1997 Silver Award & 1993 Bronze Award. CRDO Valdepeñas "1º Premio a la calidad" Tradicional.

