



CASA DE LA VIÑA LIMITED EDITION (VDLT CASTILLA)



Winemaking: Perfect final assembly between Tempranillo and Syrah grapes, which have been strictly selected and looked after straight from our vineyards. Coming from varietal wines elaborated and aged separately in the best suited oak tonnelleries for each kind and for the exact time demanded by each variety in order to exploit their potential to the maximum. After achieving its peak expression in oak, they are blended in perfect harmony to end up maturing in our bottle racks.

Tasting notes: Dark cherry red with ruby and violet hues. Powerful yet elegant aromas, vigorous and expressive, with fruity and spicy wooden notes. Well-balanced and fresh in the mouth, with sweet and gentle tannins that make a full and velvety mouth-feel. Expressive and long-lasting.

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

Awards: 2013 Silver Bacchus: Casa de la Viña Edición Limitada Tempranillo – Syrah 2009. International Wine Guide 2012: Silver Award Casa de la Viña Edición Limitada 2009. Fercam 2008 Gold Medal: Casa de la Viña Edición Limitada 2005. Bronze Medal in 1999. Amigos del vino de Valpepeñas: Casa de la Viña Edición Limitada 2008. Gold Award Gran Selección 1992 & 1994.

