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



**Winemaking:** Produced with Tempranillo grapes from vines of more than 30 years of age. The vines are hand-harvested vineyard by vineyard at the optimum moment of ripeness so that the wine can be vinified separately into distinct parcels of individual character.

**Tasting notes:** Dark cherry colour with lilaceous tones. Elegant flavours, rich in red-fruit aromas (raspberries and blackberries) with creamy tones and fine lilies. Powerful yet pleasant fruity palate.

**Serving advice:** Best served at 12-16°C. We recommend serving with red meat, poultry, roasted lamb, pork, beef, hunting meat, stews, rice, mushrooms and cheese.

**Awards:** I Challenge to the Best Spanish Wines for USA Miami May 2012: Tempranillo 2011 Silver Medal. International Wine Guide 2012: Bronze Medal Casa de la Viña Tempranillo 2011. Asociación Amigos del Vino de Valdepeñas: Gold Medal Tempranillo 2010. X Tunel del vino: 2009 Bronze Medal. Fercam: 2000 & 2009 Bronze Medals. 1999 Silver Medal. II Concurso oficialmente reconocido de los mejores vinos de la Tierra de Castilla: Gold Medal 2006, 2007 & 2008. Vinalies (Paris) 2006: Silver Award. Les Citadelles du Vin (Bordeaux) 2006: Silver Award. Mundus Vini (Germany): 2005 Bronze Medal & 2006 Silver Medal. Concours Mondial Bruxelles: Silver Award Casa de la Viña Tempranillo 2004 & Gold Tempranillo 2006. Junta de Comunidades de Castilla La Mancha: Mejor Vino de la Tierra de Castilla 2004 & 2006. Bacchus: Silver Award in 1998 & Gold Award in 2005,...

