



CASA DE LA VIÑA

TEMPRANILLO
CRIADO EN BARRICA

BOTTLE	BORDELAISE VINTAGE		
	325mm - 750ml		
STOPPER	CORK TAP / 24 x 44		
EAN CODE BOTTLE	8436538821084		
PACKING	6 BOTTLES-CASE		
LENGTH	WIDTH	HEIGHT	WEIGHT
222 mm	150 mm	326 mm	8 kg.
BOTTLE POSITION	↑		
EAN CODE PACKING	18436538821081		
EUROPALLET	100 CASES		
1200X800	25 CASES/LAYER		
LENGTH	WIDTH	HEIGHT	WEIGHT
1200 mm	800 mm	1485 mm	800 kg.

Winemaking: Vinified using selected Tempranillo grapes. 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 14-16°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 y 2008. Mundus Vini (Germany) 2005: Silver Award. Wine & Spirit Asia: diploma 2004. Fercam: 1998 y 2004 Gold Medal. CRDO Valdepeñas "2º Premio a la calidad" Casa de la Viña Crianza 1998. Baco de bronce 1997. Challenge International du Vin (Bordeaux): 1997 Silver Award & 1993 Bronze Award. CRDO Valdepeñas "1º Premio a la calidad" Tradicional.



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