

Origin and type

Reference MT341TC001SL6  
 Denominacion D.O. Méntrida  
 Type Dry Red Wine  
 Area of Production Valley of Alberche  
 Grape % 80% Garnacha, 20% Syrah  
**92/100 Peñín**



Vineyard & Elaboration

Surface 13 Has.  
 Soil Siliceo-Graníticos  
 Rainfall 500 ltrs/year  
 Vine medium age 40 years  
 Plantation density 2.100  
 Yields 2.500  
 Type of plantation Vaso  
 Harvest Manual  
 Yeast Autochthones  
 Fermentation tanks Stainless Steel  
 Fermentation Temp 24-27 °C  
 Fermentation length 9-12 days  
 Filtration & Clarification No  
 Oak ageing 12 Months  
 Type of Oak French  
 Bottle ageing 9 Months  
 Bottles Produced 17000  
 Consumption Immediate  
 Drinking temperature 16-18 °C



Analysis

Alcohol 14,5 % alc.  
 Total acidity 6,24 g/l  
 Total Sulfur 69  
 Residual sugar <0,20

Packaging

Cork mat., size Natural 49x24  
 Capsule mat., color Tin Garnet  
 Bottles per case 6 with dividers  
 Case weight 9 Kgs.  
 EAN Code 8437007400014  
 Cases per pallet  
 Bottles per pallet  
 Bottle Size & Vol. 295 mm 75 cl  
 Label details Name & DO  
 Back label details No  
 Bottling date printed No

Tasting notes

Sight Clean, bright and dark.  
 Nose Intense, fine varietal nose and very pleasant  
 Mouth Mineral, field dry plants and violets.  
 Aftertaste



## Origin and type

Reference	MT341TC002SL6
Denominacion	D.O. Méntrida
Type	Dry Red Wine
Area of Production	Valley of Alberche
Grape %	100% Syrah
	<b>95/100 Peñín</b>



## Vineyard &amp; Elaboration

Surface	15 Has.
Soil	Calacareo-Arenosos
Rainfall	450 ltrs/year
Vine medium age	18 years
Plantation density	3.800
Yields	5.500
Type of plantation	espaldera doble cordon
Harvest	Manual
Yeast	Autochthones
Fermentation tanks	Stainless Steel
Fermentation Temp	24-27 °C
Fermentation length	9-12 days
Filtration & Clarification	No
Oak ageing	12 Months
Type of Oak	French
Bottle ageing	9 Months
Bottles Produced	19500
Consumption	Immediate
Drinking temperature	16-18 °C



## Analysis

Alcohol	14 % alc.
Total acidity	5,54 g/l
Total Sulfur	11,07
Residual sugar	<0,20

## Packaging

Cork mat., size	Natural 49x24	Bottle Size & Vol.	295 mm 75 cl
Capsule mat., color	Tin Black	Label details	Name & DO
Bottles per case	6 with dividers	Back label details	
Case weight	9 Kgs.	Bottling date printed	No
EAN Code	8437007400021		
Cases per pallet			
Bottles per pallet			

## Tasting notes

Sight	Cherry color.
Nose	Balsamic aroma, ripe fruit and creamy oak.
Mouth	Coffee, balsamic and black fruits.
Aftertaste	



### Origin and type

Reference	MT341TC003SL6
Denominacion	D.O. Mérida
Type	Dry Red Wine
Area of Production	Valley of Alberche
Grape %	100% Garnacha
	<b>96/100 Peñin</b>



### Vineyard & Elaboration

Surface	1,1 Has.
Soil	Siliceo-Graníticos
Rainfall	600 ltrs/year
Vine medium age	65 years
Plantation density	1.800
Yields	1.600
Type of plantation	Vaso
Harvest	Manual
Yeast	Autochthones
Fermentation tanks	tinos de 1500 kg
Fermentation Temp	23-25 °C
Fermentation length	12-16 days
Filtration & Clarification	No
Oak ageing	18 Months
Type of Oak	French
Bottle ageing	14-18 Months
Bottles Produced	2250
Consumption	8 Months
Drinking temperature	17-19 °C



### Analysis

Alcohol	14,5 % alc.
Total acidity	6,43 g/l
Total Sulfur	9,6
Residual sugar	<0,20

### Packaging

Cork mat., size	Natural 49x24	Bottle Size & Vol.	295 mm 75 cl.
Capsule mat., color	Tin Silver	Label details	Name & DO
Bottles per case	6 with dividers	Back label details	
Case weight	9 Kgs.		
EAN Code	8437007400038	Bottling date printed	No
Cases per pallet			
Bottles per pallet			

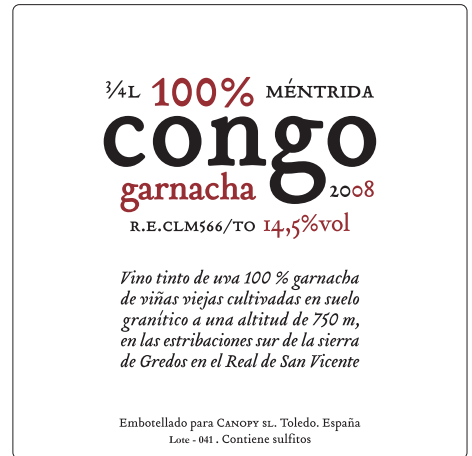
### Tasting notes

Sight	Cherry and nice deep garnet color.
Nose	Mineral aromas, creamy oak, sweet spices, ripe fruit and herbs from the mountain.
Mouth	Savory, bitter, good acidity and long.
Aftertaste	



Origin and type

Reference	MT341005SL6
Denominacion	D.O. Méntrida
Type	Dry Red Wine
Area of Production	Velley of Alberche
Grape %	100% Garnacha
	<b>92/100 Peñin</b>



Vineyard & Elaboration

Surface	0,8 Has.
Soil	Siliceo-Granticos
Rainfall	600 ltrs/year
Vine medium age	50 years
Plantation density	2.500
Yields	2.200
Type of plantation	Vaso
Harvest	Manual
Yeast	Autochthones
Fermentation tanks	tinós de 1500 kg
Fermentation Temp	23-25 °C
Fermentation length	12-16 days
Filtration & Clarification	No
Oak ageing	18 Months
Type of Oak	French
Bottle ageing	12 Months
Bottles Produced	1315
Consumption	Immediate
Drinking temperature	17-19 °C



Analysis

Alcohol	14,5 % alc.
Total acidity	
Total Sulfur	
Residual sugar	

Packaging

Cork mat., size	Natural 49x24	Bottle Size & Vol.	295 mm 75 cl.
Capsule mat., color	Tin Silver	Label details	Name, grape variety & DO
Bottles per case	6 with dividers	Back label details	No
Case weight	9 Kgs.		
EAN Code	8437007400045	Bottling date printed	No
Cases per pallet			
Bottles per pallet			

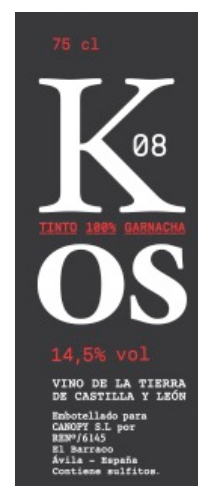
Tasting notes

Sight	Deep cherry color.
Nose	Mineral aromas, ripe fruits, thyme and fresh.
Mouth	Fresh and mineral flavor.
Aftertaste	



## Origin and type

Reference	MT341TC004SL6
Denominacion	Vino de la Tierra de Castilla y León
Type	Dry Red Wine
Area of Production	Valley al Alberche
Grape %	100% Garnacha
	<b>92/100 Peñín</b>



## Vineyard &amp; Elaboration

Surface	1,5 Has.
Soil	Pizarras-Arena
Rainfall	730 ltrs/year
Vine medium age	45 years
Plantation density	2.800
Yields	2.900
Type of plantation	Vaso
Harvest	Manual
Yeast	Autochthones
Fermentation tanks	tinós de 1500 kg
Fermentation Temp	23-25 °C
Fermentation length	12-16 days
Filtration & Clarification	No
Oak ageing	18 Months
Type of Oak	French
Bottle ageing	14-18 Months
Bottles Produced	679
Consumption	4 Months
Drinking temperature	17-19 °C



## Analysis

Alcohol	14,5 % alc.
Total acidity	5,28 g/l
Total Sulfur	12
Residual sugar	<0,20

## Packaging

Cork mat., size	Natural 49x24	Bottle Size & Vol.	295 mm 75 cl.
Capsule mat., color	Tin Silver	Label details	Name, grape variety & DO
Bottles per case	6 with dividers	Back label details	No
Case weight	9 Kgs.	Bottling date printed	No
EAN Code	8437007400052		
Cases per pallet			
Bottles per pallet			

## Tasting notes

Sight	Bright and high deep cherry color.
Nose	Mineral, balsamic and graphite aromas.
Mouth	Chocolate, mineral and very long in the mouth.
Aftertaste	Very long velvety, leaves a pleasant taste in the mouth.

