



DAUCO 2016

VINO DE LA TIERRA DE CASTILLA

A wine mostly elaborated with our variety Tempranillo, fermented at low temperature to maintain the aromas of fruit and flowers. Aged 3 months in oak barrels to give a touch of toasted quality wood.

D.O. Vino de La Tierra de Castilla is a quality Appellation of Origin in Toledo. The result is a modern wine, with plenty of fruit, combined with good toasted barrels. A wine with an excellent quality-price for a Spanish Tempranillo.

Red cherry, dark coloured. Good intensity aroma clearly revealing the sun from the land it comes from. Ripe fruit, tinged by the barrel. Easy to drink although its palate will leave nobody indifferent. Long memory on the aftertaste.

Alcohol: 14,00% Vol.

Production

25.888 Bordelaise bottles.

To assure it maintains all of its qualities, this wine has not been subject to excessive stabilisation and filtering treatments, therefore overtime small deposits of natural sediment may appear.

Conservation

The bottle should be stored laid on its side, in a dark room without vibrations and at a stable temperature of between 15-20°C.

Pairing and Consumption

Ideal to pair with all types of meat, vegetables and soups.



Serve at a temperature of between 16-18°C.



To assure all its qualities, decanting 20 minutes before serving is recommended.

