



CASTILLO DE MENDOZA
bodegas y viñedos

CASTILLO DE MENDOZA

Reserva

Made with the best Tempranillo grapes selected from our oldest vineyards, handpicked in small boxes and classified at the selection table.

Malolactic fermentation and further aging for 24 months in new French oak barrels.

Finally the wine stays at least 12 months in the bottle before it is sold.

Tasting notes

Colour: Beautiful ruby red cherry colour.

Aroma: The nose is dominated by ripe black and red fruits, blackberries and raspberries with notes of liquorice well integrated with coffee and spices, hints of vanilla and cinnamon.

Taste: This bodied wine fills the mouth with a firm structure and fresh sensations, fine sweet tannins with a very long, aromatic and intense finish.

General information:

Wine type: Red. Reserva
Appellation of origin: D.O.Ca. Rioja
Grape variety: 100% Tempranillo
Farming: Organic agriculture
Soil: calcareous marls
Harvest: Handpick. Beginning of October
First vintage: 1994
N° of bottles produced: 20.000
Bottle size: 0,75cl and 1.5 lt.
Alcohol: 14.5%

Certification:



Recommendations:

Conservation: Cool and dry place. Avoid sunlight

Perfect drinking temperature: 16-18 °C

Pairing: Perfect to accompany legumes, spicy dishes, red meats, game and cured cheeses.

