

Castillo de Monesma Joven 2010 Blend

Viticulture

Vine Age: 15 years old.
Irrigation: No irrigation

Vinification:

This is a blend of 45 % Merlot, 33 % Cabernet Sauvignon and 22% Syrah.
The wine had a 5 days maceration and fermented at 25° Centigrades for 10 days. Aged in French and American oak barrels.

Tasting Notes:

Color: Cherry.
Nose: Expressive on the nose with some comfit fruits and some herbal notes.
Palate: In the mouth shows some rich ripe fruits such as strawberry with pleasant soft tannins. The wood is well integrated and the finish is clean.
Other: This wine is easy to enjoy, it is rich yet not overpowering, food friendly and uncomplicated.

Chemical Analysis:

Alc (%): 13.5

