



**Bodegas
Montalvo
Wilmot**

M.W. TEMPRANILLO - TECHNICAL SHEET

Trademark	Montalvo Wilmot Tempranillo,
Appellation of Origin	Vino de la Tierra de Castilla,
Varietal	100 % Tempranillo,
Vintage	2007,
Vineyards	10 hectares,
Vinification	Traditional winemaking process with a prolonged cold maceration until reaching the maximum expression of the Tempranillo varietal.
Serving Suggestions	Roast meat, beef and stews
Service Temperature	14 – 16° C
Comments	Excellent and expressive red – purple colour. Leaves a really fruity connotation on the wineglass (memories of very ripe red fruit), with positive exotic floral bouquet given by the varietal. The right acidity makes it fresh and lively with a pleasant finish.

CONVENTIONAL ANALYTICS

- Alcohol Volume	13, 50 (20/20 % Vol.)
- Density	994,5, (20/20)
- Total Acidity	5,05 g/l. Tartaric
- PH	3,66
- Total Sulphytes	50 mg/l.
- Reducing Mater	2, 55 g/l.

