



COLECCIÓN PRIVADA - TECHNICAL SHEET

Trade Mark	Montalvo Wilmot Colección Privada,
Appellation of Origin	Vino de la Tierra de Castilla,
Varietal	75% Tempranillo 25% Cabernet Sauvignon,
Vintage	2004,
Vineyards	10 hectares,
Vinification	Traditional elaboration with long cold macerations, alcohol and malolactic fermentation at a controlled temperature followed by 13 months aging in French and American oak casks,
Bottles produced	28.000 units,
Serving Suggestions	Fowl, stews, red and game meat,
Service Temperature	15 – 18° C,
Comments	At sight it exhibits a cherry colour with garnet tints. Original nose where bouquet of mature fruits combine with toasts and spices. On mouth it is delicious with a long finish. Excellent balance of acidity and alcohol,
Awards	Accesit in the Gran Selección of Castilla La Mancha 2005

Conventional Analytics

- Alcohol Volume	13,00 (20/20 % Vol.)
- Density	0,993 (20/20)
- Total Acidity	5,30 g/l. Tartaric
- PH	3,58
- Total Sulphytes	50 mg/l.
- Sugar Content	2,45 g/l.

