


# MW Tempranillo-Cabernet



Brand	: MW Tempranillo-Cabernet
Varietal/Grape	: Tempranillo 75% y Cabernet Sauvignon 25%
Vineyards	: 40 hectares of vineyards
Vinification	: Traditional winemaking process with a prolonged cold maceration until reaching the maximum expression of the tempranillo varietal.
Vintage	: 2015,  6 months
Pairing	: Roasted meats, beef and stews
Serving Temperature	: 14° - 16°
Tasting notes	: 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 Tempranillo aswell as by the Cabernet Sauvignon that is softened by the former. 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	: 5,50 g/l. Tartárico	PH	: 3,68
• Sulfphites Content	: 70 mg/l.	Sugar Content	: 1,60 g/l.

**Bodegas Montalvo Wilmot – [www.montalvowilmot.com](http://www.montalvowilmot.com)**

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