







VINO DE LA TIERRA DE CASTILLA

PROTOCOLO RED

VARIETY

100% Tempranillo, Tinto fino or Tinta del país.

VINEYARDS

Vineyards managed by the Eguren family in Manchuela wine region, Cuenca. Vineyards 30-70 years old, with limited yields. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature.

WINEMAKING

FERMENTATION: 10 days with selected yeast. Fermentation temperature controlled between 26-28 °C. Controlled microoxygenation. Two pump-over's daily.

MACERACION: Cold maceration, without fermentation for 24 hours Two pump-over's daily during fermentation to maximize extraction. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily. STABILIZATION: cold stabilized.

TASTING NOTES

Tasting notes: Ruby red colour with violet tones. Fresh red fruits aromas, together with light hints of vanilla and spices. In the mouth it is fresh, pleasant, with a well balanced fruit. Very pleasant finish.

DRINKING TEMPERATURES: 15 °C





PROTOCOLO

VINO DE LA TIERRA DE CASTILIA

ALD WINE - PRODUCT OF SPAN



66This bottling is an outstanding value.

Steven Tanzer International Wine Cellar



PROTOCOLO RED

VINO DE LA TIERRA DE CASTILLA

	2021	2020	2019	2018	2017	2016	2015	2014	2013
Robert Parker's WINE ADVOCATE	*	*	*	*	*	*	*	85	86
WINE SPECTATOR	*	*	*	*	82	87	87	85	84
STEPHEN TANZER'S	*	*	*	*	*	*	*	88	88
WINE ENTHUSIAST	*	*	86	*	*	84	*	*	*
JAMES SUCKLING	90	*	*	91	90	91	90	*	*
JEB DUNNUCK	*	*	*	*	87	88	*	*	*
GUÍA PEÑÍN	*	86	87	87	87	86	87	*	*



Vintage not tasted

OTHER ACHIEVEMENTS:

'Wine Spectator' Top Spanish values. **'Decanter'** Top list 30 best buys for Christmas.