

CASTILLO DE DAIMIEL

RESERVA



VINIFICATION

Red wine merged from both the Tempranillo and Cabernet Sauvignon varieties. The elaboration process is carried out in a temperature controlled environment.

Once the malolactic fermentation is undertaken, the wine reposes in both French and American oak barrels where it remains for a minimum period of 12 months, before bottling.

TASTING NOTES

Red and deep garnet colour.

Intense and elegant aroma where the toasted and spiced elements of the wood are appreciated.

On the palate it is manifested as mild and intense, with ripe tannins and a pleasant silky aftertaste.

FOOD PAIRING AND SERVICE TEMPERATURE

Enjoy it with red and roasted meats, cheese and pate.

Consume between 18 – 20 °C (64 – 68 °F)

LOGISTIC INFORMATION

Castillo de Daimiel - Reserva 75 cl.

EAN Code: 8437001803101

Closure: Cork

- ▶ 6 bottles / box
- 100 boxes / European Pallet (0,80 x 1,20 x 1,44 m.)
- 25 boxes / level
- 4 levels / pallet
- Pallet Weight: 740 kg

