

CASA DEL CANTO

ROBLE 2012

Silver medal at Brussels and Decanter and Bronze at IWC 2015

TECHNICAL DATA

Appellation	DO Yecla
Winemaker	Araceli González
Winery	Señorío de Barahonda
Vineyards	Yecla's poor but well-drained soil combined with its extremes of temperature provide excellent growing conditions. The family-run winery owns 150 hectares of vineyard (from 15 to 90 years old) and controls a further 350 hectares in the north of Yecla at 600 to 800 metres.
Varietals	65% Monastrell, 25% Cab. Sauvignon, 10% Shiraz.
Winemaking	Grapes are hand-selected, then pressed and macerated at 24°C. When desired alcohol level is reached fermentation is halted and maceration continued for a further 20 days. The wine is then moved from steel tanks to oak barrels.
Ageing	6 months in American and French oak.

ANALYSIS

Alcohol	14.50% by volume
Total acidity	5.05 g/l (tartaric)
Vol acidity	0.58 g/l (acetic)
PH	3.8
Resid. sugar	2.5 g/l

WINEMAKER'S NOTES

Colour	Deep intense red, clean and bright
Nose	Clean and elegant fruity aromas.
Palate	Full-bodied and well-balanced with multiple layers of fruit flavours, smooth tannins and a long, oaky, rich finish.



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RESERVA 2011

2007 was Gold Medal at Berliner Wein Trophy 2011 and Gold Medal at Provino 2011

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Winemaker	Araceli González
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Varietals	80% Monastrell, 20% Cab. Sauvignon.
Winemaking	Grapes are hand-selected, then pressed and macerated at 24°C. When desired alcohol level is reached fermentation is halted and maceration continued for a further 20 days. The wine is then moved from steel tanks to oak barrels.
Ageing	12 months in American and French oak.

ANALYSIS

Alcohol	14.25% by volume
Total acidity	4.60 g/l (tartaric)
Vol acidity	0.63 g/l (acetic)
PH	3.83
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	Deep intense red with purple hints.
Nose	Raspberry and blackberry aromas with delicate floral and honeyed notes.
Palate	Rich, balanced and well-structured. Ripe tannins combined with multiple layers of dark fruit. Long and smooth finish.



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