

# CASTILLO DE MONTORO

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## AIRÉN-VERDEJO 2015

### TECHNICAL DATA

<b>Appellation</b>	Vino de España
<b>Winemaker</b>	Meritxell Vila
<b>Winery</b>	Reserva de la Tierra
<b>Vineyards</b>	Produced at a BRC certified winery in Cataluña with vineyards in various regions with the ability to select the best varietal grapes from each harvest.
<b>Varietals</b>	60% Airén and 40% Verdejo
<b>Winemaking</b>	Made from the best Airen and Verdejo grapes from a selection of vineyards, which once harvested and taken to the winery are crushed and pressed. The first must is transferred to stainless steel tanks and kept for a few hours at 10°C. Temperature controlled alcoholic fermentation is then carried out at 15-17°C to obtain the grapes' characteristic fruity aromas.
<b>Ageing</b>	Young wine

### ANALYSIS

<b>Alcohol</b>	11% by volume
<b>Total acidity</b>	5.05 g/L
<b>Vol acidity</b>	0.17g/L
<b>PH</b>	3.3
<b>Resid. sugar</b>	4 g/L

### WINEMAKER'S NOTES

<b>Colour</b>	Pale straw colour with greenish tints.
<b>Nose</b>	Fresh fruity aromas of pears and apples.
<b>Palate</b>	Crisp and fruity with a well-balanced creamy texture. Particularly refreshing and dry.



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## TEMPRANILLO ROSADO 2015

2014 was Gold Medal at Berliner Wein Trophy 2015

### TECHNICAL DATA

<b>Appellation</b>	Vino de España
<b>Winemaker</b>	Meritxell Vila
<b>Winery</b>	Reserva de la Tierra
<b>Vineyards</b>	Produced at a BRC certified winery in Cataluña with vineyards in various regions with the ability to select the best varietal grapes from each harvest.
<b>Varietals</b>	100% Tempranillo
<b>Winemaking</b>	Made from the best Tempranillo grapes from a selection of vineyards, which once harvested and taken to the winery are crushed and pressed. The first must, with the skins, is transferred to stainless steel tanks and kept for a few hours at 10°C to achieve a good colour. Temperature controlled alcoholic fermentation is then carried out at 15-17°C to obtain the grapes' characteristic fruity aromas.
<b>Ageing</b>	Young wine

### ANALYSIS

<b>Alcohol</b>	11% by volume
<b>Total acidity</b>	5.05 g/L
<b>Vol acidity</b>	0.23 g/L
<b>PH</b>	3.5
<b>Resid. sugar</b>	4 g/L

### WINEMAKER'S NOTES

<b>Colour</b>	Delicate, fresh pink colour.
<b>Nose</b>	Fresh red fruit aromas of cherries and strawberries.
<b>Palate</b>	Pleasantly fruity and clean with hints of tropical fruits.



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# CASTILLO DE MONTORO

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## TEMPRANILLO RED 2015

### TECHNICAL DATA

<i>Appellation</i>	Vino de España
<i>Winemaker</i>	Merixell Vila
<i>Winery</i>	Reserva de la Tierra
<i>Vineyards</i>	Produced at a BRC certified winery in Cataluña with vineyards in various regions with the ability to select the best varietal grapes from each harvest.
<i>Varietals</i>	100% Tempranillo
<i>Winemaking</i>	Made from the best Tempranillo grapes from a selection of vineyards, which once harvested and taken to the winery, are crushed and pressed. The first must is macerated with the skins for several days to extract maximum colour. Temperature controlled alcoholic fermentation is then carried out at 24-27°C for between 10 and 15 days to obtain the grapes' characteristic fruity aromas.
<i>Ageing</i>	Young wine

### ANALYSIS

<i>Alcohol</i>	12% by volume
<i>Total acidity</i>	4.6 g/L
<i>Vol acidity</i>	0.45 g/L
<i>PH</i>	3.4
<i>Resid. sugar</i>	4 g/L

### WINEMAKER'S NOTES

<i>Colour</i>	Deep ruby red with purple hues.
<i>Nose</i>	Typical cherry aromas characteristic of the Tempranillo grapes.
<i>Palate</i>	Smooth, fruity and easy to drink leaving the palate clean.

