

CASA DEL CANTO

ROBLE 2012

**Bronze at IWC and Decanter 2016,
Silver Medal at Brussels and Decanter 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
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	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.



LongWINES

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