



Ilex

GRAND COUPAGE

Denomination of Origin: Vino de la Tierra de Castilla.
Grape Varieties: Old Tempranillo, Cabernet Sauvignon, Old Syrah.

Alcohol Content: 13,5%.

Ageing: Red oak. Breeding 5-6 months in French oak barrels and American's 3rd year.

Number of bottles: 6,000 bottles of 0.75 cl (limited edition)

Winery: BODEGAS CASTIBLANQUE is a family-owned estate comprised of a recently renovated winery situated in a XIXth century cellar and 120hectares of vineyards planted with Tempranillo, Cabernet Sauvignon, Syrah, Garnacha y Petit Verdot. Chardonnay, Moscatel, Macabeo, Verdejo and Airén.
www.bodegascastiblanque.com

Tasting notes:

Color: Beautiful red cherry with violet hues, denoting its vibrancy and youth. It came well covered, high layer. Clean, bright and with a very good presence.

Nose: Intense and complex, since at first time to stop Cup we find well integrated aromas of black fruits (ripe plums and berries) with the aromas of roasted and smoked his by barrels of French and American, finding to be aerated more complex aromas as black olives, tapenade, together with a mineral and exotic touch (dates).
Mouth: Broad, velvety, very pleasant to drink, very fresh and elegant. Round in the mouth, and very frank (very well balanced fruit of the forest and plums with wood), giving us a sweet and spicy character in the end of mouth by those roasted and smoked as clean wood.

Serving Temperature: 15°C - 17°C

Food pairing: Ideal for hard-hitting roasts, red meats, lidia and mature cheeses.

Awards:

- MAXIMUM RATING (5 STARS) AS BEST VALUE FOR MONEY AT GUIDE PENIN 2016

