



# *Ilex*

## TINTO

Denomination of Origin: Vino de la Tierra de Castilla.

Grape Varieties: Garnacha, Tempranillo.

Alcohol Content: 13%.

Ageing: Young red wine.

Winemaking: Fermentation at a controlled temperature of between 22 and 27°C with selected yeast. Total maceration between 25 and 28 days. Malolactic fermentation in stainless steel tanks.

Total Acidity: 5,70 gr/l.

pH: 3,40.

Winery: BODEGAS CASTIBLANQUE is a family-owned estate in Castilla-La Mancha, comprised of a recently renovated winery situated in a XIXth century cellar and 120 hectares of vineyards planted with Tempranillo, Cabernet Sauvignon, Syrah, Garnacha, Chardonnay, Macabeo, Airén and other experimental varieties.

### Tasting notes:

Color: Red violet large-fused intensity.

Nose: Nose clean with olfactory notes that resemble fruits fresh red ripe plums and nuts-fused.

Floral with notes of violet.

Mouth: Balanced and long with pleasant tannins.

The phase aftertaste recalls the varietal aromas.

Serving temperature: 13-15°C.

Food pairing: This wine can taste at any time of the day and any time. Good companion for light meals, pastas, rice dishes as well as meat and fish/seafood on the grill. Perfect with salads and fresh cheeses.

### Awards:

- "SELECTED FOR EVERYDAY WINE GUIDE 2017 "MI VINO MAGAZINE "

- Bacchus TINTO BEST YOUNG

