

VARIETIES

80% Tempranillo - 20% Syrah

VINEYARDS

Vineyards Selection Tempranillo and Syrah grape varieties, more than 10 years old and productions that do not exceed 10,000 kg/Ha.

WINEMAKING AND AGEING

Traditional methods production, with temperature control during all the alcoholic fermentation. Free run wines, not pressed, with a fully natural malolactic fermentation, followed by an ageing of around 3 months in contact with French and American oak that define a fantastic price-quality ratio.

PRODUCTION

150,000 bottles

TASTING NOTES

Garnet red colour. Notes of ripe red fruits and floral tones well combined with the sensations of good woods. In mouth it is lively and well-balanced presenting very well integrated tannins.

PAIRING AND CONSUMPTION RECOMMENDATIONS

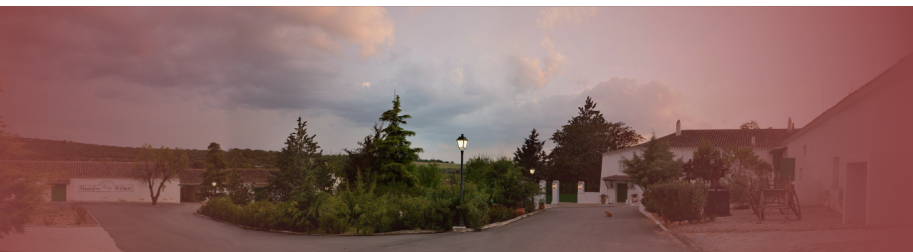
Tapas, half-aged cheeses and charcuterie.

Recommended serving temperature of around 16 °C.

ANALYSIS

Alcohol %: 13.5 Total acidity: 5.45 g/l tartaric

Total sulphur dioxide: 60 mg/l Residual sugar: 3.0 g/l



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