

ACVLIVS

Syrah ,Merlot, Tempranillo

D.O. Valencia

Estate: Corral del Galtero (Agullent)

Altitude: 600m

Soil Type: White Clay

Vineyard age: 25 years

Cultivation: Irrigated



VIÑEDO

Made with Syrah, Tempranillo, Merlot varieties from our best vineyards in the Albaida Valley, south of the province of Valencia and 600 m above sea level. The vineyards, raised on the trellis, and oriented from east to west, enjoy perfect ventilation and good sunshine. They grow in fresh white clay soils, providing them with good acidity and freshness.

ELABORACIÓN

Grapes of the highest quality from our farm, El Corral del Galtero, harvested manually in perfectly selected 15-kg boxes. After careful preparation with three-week macerations at a controlled temperature (10°-12°), the wine undergoes malolactic fermentation at a temperature of 26° in new Bordeaux barrels of fine-grained and medium-toasted French oak, followed by an aging on its lees in the same wood for 12 months, where the wine acquires volume and smoothness in the mouth.

After bottling, it remains for a few months in the bottle to finish rounding until our technical team considers that it has reached its optimum state.

NOTAS DE CATA

The wine has an intense cherry red color. Endowed with a good aromatic intensity, where the fruity, smoked and spicy notes of licorice, black fruit, cloves, coconut and walnut stand out. Being a tasty and expressive wine, in which the integration of the fruit of the grape with the oak wood stands out, with a very long and persistent retronasal path

RECOMENDACIONES DEL ENOLOGO

Ideal to accompany weighty meals such as red meat, game and duck, as well as strong cheeses, pates and pasta with sauce. Serve preferably at a temperature of 16-18°C.

Alcohol Vol: 14%

Format : 75cl

Contains Sulfites



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