



Anhele Joven 2017



Type: Young red-wine

Variety: 100% Tempranillo.

Vintage: 2017

D.O.: Vino de la Tierra de Castilla.

Tasting notes:

At sight, can see a well-covered layer together with a deep and intense cherry's red colour, with lively bluish reflexion.

At smell, it owns a huge aromatic complexity. Red fruits can easily be appreciated together with a soft touch of licorice.

Fermentation:

Elaboration: The harvest took place in the middle of September approaching the fresher hours of the day. After the raisins' 'despalillado', It fermented in stainless steel tanks at a controlled temperature for 15. Later, the malo-lactic fermentation is done.

Alcoholic Grade: 14% Vol.

Total acidity (in tartaric acid): 5.10 gr/l.

Ph: 3.60

Service recommended temperature: between 12° C and 14° C

