

## Red La Villa Real 2016



### Making:

We select our best tempranillo and Syrah grapes of our own oldest vineyard to make our smooth and fruity red young wine.

Our oenologist has made this especial wine with 50% tempranillo and 50% Syrah grapes. Our red wine is fermented in stainless steel vats with liners to keep control in cooling and perfect maceration. Ending the process's fermentation, the wine passed to vats for malolactic fermentation, after the wine is cleaned through centrifugation. The stabilization takes place in insulated tanks till at temperatures till -6°. The process of temperatures and other variables of fermentation are automatic controlled by our modern computers.

### Matching:

Tasting between 16-18°. Our red young La Villa Real is perfect to enjoy with rice, pasta, chicken to mention a few. You can try this wine with typical foods from Spain as a good Semi-Cured Manchego Cheese from Castilla La Mancha (Spain), Iberico Ham or maybe with delicious traditional Paella from Spain to mention a few meals as well, simply enjoying our red young wine with your favorite meals.

### Tasting Notes:

**Colour:** red light cherry coloured with ruby light details and violet shades.

**Bouquet:** Smooth, long and complex bouquet with notes of red fruits, cherries and plums, where the flavour is increased by pepper and liquorice.

**Taste:** It has a complex in the mouth, has aromatic, intense and fresh flavour with a full lasting aftertaste.

### Awards:

Red Young La Villa Real 2014:

3<sup>o</sup> Position at DO Mancha Award in 2015.

Red Young La Villa Real 2008:

Silver Medal at Zarzillo Award from Castilla León

Tempranillo La Villa Real 2011:

Bronze Medal at International Wine Guide 2012