



VILLACHICA JOVEN

VARIETY:

100% Tinta de Toro

APPELLATION OF ORIGIN:

Toro (Zamora)



SERVING
TEMPERATURE

14-16
°C

RECOMMENDED
TO DRINK WITHIN

from
1 to 2
years

PRODUCTION METHOD:

Grape harvest by hand in boxes of 18 kilos and selection on table in the bodega. Temperature of fermentation between 22 and 23° C for 16-18 days with daily soaring. After the alcoholic fermentation there was a malolactic fermentation in stainless steel stores. Stabilization with cold then soft filter.

VINEYARDS:

Average age of 15 years old, height of 690-720 meters and from different single vineyards of Zamora. Piping system Royat double cord with sharp short pruning with thumbs and two fingertips.

WINE TASTING NOTES:

Young wine with character. Intense cherry with purple edges. Red fruits, redcurrant, blackberry and raspberry, with notes of liquorice and a balsamic hint. Fresh, fruity and tasty mouthfeel. Ample, gluttonous and large.

TO ACCOMPANY:

Cold meat, pasta, light cheese and light casseroles.

TECHNICAL DETAILS:

Alcohol: 14°
Reducing sugars: 1.2g/l
Acidity: 5.76g/l,
tartaric acid
pH: 3.53