

<b>Wine</b>	<b>TORRE DE BARREDA CABERNET SAUVIGNON</b>
<b>Vintage</b>	2014
<b>Winery</b>	BODEGAS BARREDA
<b>Location</b>	Central Spain: Corral de Almaguer, Toledo
<b>Apellation</b>	Vino de la Tierra de Castilla
<b>Wine Maker</b>	Ignacio de Miguel
<b>Vineyards of Origin</b>	Pago de Pancierto
<b>Altitude o/ sea level</b>	725 m / 1653 ft
<b>Age of the vineyard</b>	17 years
<b>Grape variety</b>	100% CABERNET SAUVIGNON
<b>Irrigation</b>	Drip Irrigation
<b>Maceration</b>	10 days
<b>Ageing</b>	8 months in French oak barrels
<b>Alcohol content</b>	14,5%
<b>Production</b>	6,000 bottles
<b>Bottle capacity</b>	0,75 l
<b>Temperature of Service</b>	17°
<b>Eye</b>	Cherry red color with purple rims. Mid-high intensity
<b>Nose</b>	High intensity. Prevalence of black fruit: blackberry, blueberry and ripe plum. Balsamic tones: licorice, eucalyptus, mint The oak ageing provides notes of coffee, spices, vanilla, cinnamon Reminiscence of violet and honey
<b>Mouth</b>	Greedy wine. Intense flavour. Long after taste. Gentle in the mouth. Mature tannins are present Fresh acidity that holds up the wine
<b>Pairing</b>	Crispy roast duck breasts with blackberry sauce Roast Wild Boar with Chocolate and Wild Cherry Sauce

