

Mar de Castilla Tinto (Tempranillo, Merlot, Mencia) 2005 Vino de La Tierra de Castilla y León

Blend : 70% Tempranillo , 19% Merlot 11% Mencia
Source: Villacezán Estate Vineyards
Yield: 6000 Kg/Ha (2.9 Tons/Acre)
Harvest: Hand

Wine Making:

Pumpover/cap punch down: 2 daily
Length of maceration: 7 days
Clarification: no
Stabilization: 7 days at -3 °C
Filtration: light at 1.5µ

Barrel Aging:

Type of oak : no

Production: 2400 Cases

Lab Análisis at time of Bottling:

Alcohol percentage: 13.0
pH: 3.65
Free Sulphur (mg/ltr.): 21
Total Sulphur (mg/ltr): 50
Total acidity (gr/ltr of tartaric acid): 4.9
Glycerine (gr/ltr):
Sugar (gr/ltr): 1.6



Mar de Castilla or "The Sea of Castile" is named for the surrounding countryside where the hills rise and fall like endless undulating waves upon the sea. Produced from the Tempranillo (temp-re-nee-yo) grape, grown in our family vineyards at Dehesa de Villacezán, this fresh, fruity red shows a lovely ruby to purple color. Flavors of raspberries, blackberries and strawberries lead to a clean smooth finish. With a silky feel in the mouth, well-balanced acidity and soft tannins, Mar de Castilla Tempranillo is the ideal accompaniment to many dishes (including cheeses, meats, pastas and fish) and is also perfect on its own. Enjoy just slightly chilled.