

VCZ DOCE MESES 2003 Tierras de León, Spain

Blend: 85% prieto picudo, 10% tempranillo and 5% mencía

Source : Ofelia Vineyard

Yield: 5000 Kg/Ha (2.2 tons/acre)

Harvest: By hand -- October 2-4, 2003. 18 Kg boxes

Wine Making:

Pumpover/cap punch down: 3 daily

Length of maceration: 10 days

Clarification no

Stabilization: no

Filtration: very light with 3µ filter

Barrel Aging:

Type of oak: 30% American y 70% French

Age of Barrels: 1-3 years

Size of Barrels: 225 l.

Time in Barrels : 12 months

Date of Bottling: March 2005

Production: 18000 bottles (1500 cases)

Lab Análisis at time of Bottling:

Alcohol percentage: 13.5

pH: 3.61

Free Sulphur (mg/ltr.): 23

Total Sulphur (mg/ltr): 53

Total acidity (gr/ltr of tartaric acid): 4.9

Glycerine (gr/ltr):

Sugar (gr/ltr): 2.4



Produced from the very best selections of Prieto Picudo, Mencía and Tempranillo grapes grown in the family vineyards at Dehesa de Villacezán, this deep-red colored wine exhibits lovely aromas and flavors of ripe dark-fruits with hints of coffee, toast and vanilla. Following fermentation, the wine is aged for twelve months in new French and American oak. The concentrated fruit and tannins balance harmoniously with the oak and acidity, while bottle aging rounds out the wine to make Doce Meses a powerful yet elegant red wine. Enjoy this complex wine with red meat, game, a strong flavored cheese or just sit back, relax and sip.

Though considered a Crianza, Doce Meses (or "Twelve Months" for the minimum time in oak) would qualify as a Reserva in some D.O.s. The wine reflects the very best of Villacezán, from careful selection of the highest quality grapes

Villacezán "Doce Meses", Tierra de León, 2003

- **Tastings.com** – "Brilliant ruby red hue. Cherry, candle wax and dried flower aromas. Medium-bodied, this has bright, tasty cherry fruit, moderate tannins and lively acidity. Refreshing and nice with food." 87 Pts (Sept-01-2005)

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