

## VCZ “SEIS MESES” 2004 Tierras de León, Spain

Blend :85% prieto picudo, 10% tempranillo y 5% mencia

Source: Ofelia Vineyard

Yield: 5000Kg/Ha (2.5 tons/acre)

Harvest: By Hand October 5-7, 2004. 18 Kg boxes

### Wine Making:

Pumpover/cap punch down: 3 daily

Length of maceration : 10 days

Clarification (Clarificado): no

Stabilization: no

Filtration: Light with filter size 3µ

### Barrel Aging:

Type of oak: 70% american y 30% french

Age of Barrels : 1-3 years

Size of Barrels: 225 ltr

Time in Barrels: 6 months

Date of Bottling : September 2005

Production: 35000 bottles (2900 cases)

### Lab Análisis at time of Bottling:

Alcohol percentage: 13

pH: 3.56

Free Sulphur (mg/ltr.): 21

Total Sulphur (mg/ltr): 52

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

Glycerine (gr/ltr):



*Produced from Prieto Picudo, Mencia and Tempranillo grapes grown in the family vineyards at Dehesa de Villacezán, this deep purple-red wine exhibits lovely aromas and flavors of ripe dark-fruits with hints of coffee, toast and vanilla. After reaching optimum maturity levels in the vineyards the grapes were hand sorted and fermented (with frequent pump-overs) in temperature controlled tanks. After racking the wine was aged for six months in new French and American oak. Deft integration of fruit, tannins, oak and acidity give Seis Meses lovely balance and allow the wine to pair well with many dishes...But why wait for dinner.*

### Villacezán “Seis Meses”, Tierra de León, 2002

*Wine Spectator* – “This modern style red shows a plush texture, ripe, almost sweet, plum and black cherry flavors and toasty oak. It's polished and fresh. Drink now.” 86 pts (T.M. Web only December 15, 2005)