

**VIÑALCASTA JOVEN 2004**  
**D.O. TORO, SPAIN**

Blend : 100% TINTA DE TORO (TEMPRANILLO)  
Source : PAGO DE SAN ROMÁN  
Yield : 4.500 Kg/hct (2.0 TONS/ACRE)  
Harvest : BY HAND -- SEPTEMBER 2004,  
5 KG. BOXES.

**Wine Making:**

Pumpover/cap punch down : 2 DAILY  
PUNCHDOWNS

Length of maceration : 22 DAYS

Clarification : YES – EGG WHITES

Stabilization: YES

Filtration: LIGHT WITH FILTER OF 0.65 MICROS

**Barrel Aging:**

Type of oak : 100% AMERICAN

Age of barrels : 2 YEARS

Size of Barrels : 225 LITRES

Time in Barrel : 4 MONTHS

Date of Bottling : August 2005

Production: 40.000 BOTTLES (3330 CASES)

Lab Analysis at time of Bottling

Alcohol Percentage: 13,5%

pH: 3,49

Free Sulpher: (mg/ltr): 31

Total Sulpher: (mg/ltr): 101

Total acidity (gr/ltr of tartaric acid): 5

Glycerine (gr/ltr): 9,9

Sugar (gr/ltr): 1,5



*Produced from 100% hand harvested Tinta de Toro, the Joven is like eye candy in the glass, showing a brilliant cherry-red color with bluish, purple edges. Aromas of wild raspberries and blackberries, lead to a lively, medium body, with ample soft fruits, balanced acidity and fine tannins. Hand harvested and destemmed the wine undergoes a 22 day maceration, temperature controlled fermentation with daily cap punch downs, and sees four months in 2-3 year old American Oak barriques and a very gentle filtering just prior to bottling. Perfect for every day drinking, Viñalcasta Joven pairs nicely with all sorts of cheeses, grilled meats and roasts. Or try it with Pizza and a friend.*