



MARCO AURELIO

Wine:

Tinto (100% uva 2010)

Denomination of Origin:

Table wine from Castilla y León

Vintage Qualification:

Very good

Varietal:

100 % Tinta Tempranillo



Climate: A normal winter as usual, without excessive snow, but with temperatures down to minus -12 degrees some days. Plenty snow and rain, almost until beginning of summer (Jun). On May 18th fell a frost that affected part of the vineyard of Castrillo, but the delay of the vine was sensational for the recovery and the new buds (only 20% was lost). The beginning of flowering was almost punctual at the end of April, slowly because of the temperature. In June the rains gave way to the sun. End of spring and summer was hot (July relaxed with less temperature than usual), without rain, acceleration of the process, sun and water stored in the subsoil. The Veraison occurred from August 4 to 12, according to plots. August and September sun and great thermal breaks day night of 27-33° during the day to 9-12° at night, for the excellent maturation of the grape. Favorable the month of October, maintaining diurnal temperature and provoking a slow and constant maturation, long as is customary in good harvests.

TASTING NOTE

Colour: Nice color intensity, ruby color, many shades of youth. Clean and bright wine glyceric.

In the nose: with some power and youthness, black and red fruit.

In the mouth: dry forward, but fruity, blackberry tones, some blackcurrant (in the mouth), intense in the middle of the mouth, with a certain alcoholic hints well compensated with the tannin.

Keeps fruit memories for a long time.

Serve in the environment of the 15th to 18th grades.

September-October became regulator in the evolution of the grape.

Grape Tasting: we started it at the end of September, it gave us a seed with brown tones, a grape that detaches well from the bunch and the vine cluster, mature, homogeneous pulp, already tinted on the sides by a tannin and an anthocyanin that come off ease. Grape reduce in its volume. In the mouth sweet, good acidity and with little or no astringency. Quality and sanitary status of the grape, in this winery, Very Good.

Harvest:

End of October

Wine Making:

The duration of the Alcoholic Fermentation was 10 days being controlled between 26 and 30 degrees of temperature. The wines was pump 3 time a day to break the cap and extract the richest colour possible.

Bottling: May-2019

Keep out of reach of the sun and at a temperature close to 20°. The bottle lying down or upside down

ANALYTICAL

Alcoholic Grade: 13.73% Vol.

Total Acidity (TH +): 4.57 g / l

Volatile acidity: 0.50 g / l

Residual Sugar: 1.90 g / l

Density: 0.995

Sulphite: 39 mg / l

Wine pairing: Roasts, Stews with vegetables, Pickled, Pork. Rices with meat and fish. Iberian cold meats.

Date of the tasting May 21, 2019

Taster: Gabriel García Agudo (Assoc. Sommeliers Aranda y Ribera)