

Casalobos 2005

Type:	<i>Red</i>
Vintage:	<i>2005</i>
Harvest dates:	<i>Syrah 12/10/05; Cabernet Sauvignon; 20/10/05; Tempranillo 20/09/05.</i>
Blend:	<i>Syrah (45%), Cabernet Sauvignon (35%), and Tempranillo (25%)</i>
Denominación de Origen:	<i>Vinos de la Tierra de Castilla, Spain.</i>
Oak time:	<i>12 months in French (70%), American (20%) and Hungarian (10%) oak barrels</i>
Bottling date:	<i>17/05/07</i>
The harvest in Casalobos:	<i>The 2005 harvest was very good in Casalobos. The summer was not very hot, which lead to a very slow ripening during September.</i>
Winemaking and Aging:	<i>The grapes undergo a double selection, first at the vineyard and secondly at the winery. A cool maceration was undergone during 5 days to extract more colours and aromas. Each of the different grape varieties fermented in separate stain steel tanks for 6 to 8 days. Subsequently, the maceration lasted between 5 and 7 days, depending on the tannins' quality. The wine aging is carried out in new French (95%) and American (5%) oak barrels during 12 months.</i>
Analytic indicators:	
Alcohol:	<i>14,15% Vol.</i>
Total Acidity:	<i>6.68 g/l.</i>
Volatile Acidity:	<i>0.68 g/l.</i>
pH:	<i>3.54</i>
Dry extract:	<i>30 g/l.</i>
Colour Intensity:	<i>15 units</i>
Tasting note:	<i>Noble wine, easy to drink, red cherry, with aromas of black fruits, thyme, rosemary and spices. On the palate, it is unctuous with soft tannins, well balanced and very persistent. A Spanish red wine of the new era that complements perfectly wild games dishes. To enjoy at 18°C.</i>
2005 Production:	<i>65.679 bottles of 75cl.</i>
Presentation:	<i>High quality cardboard cases of six or twelve 75cl bottles</i>