

# Petalos de Aresan, La Mancha DO 2022



Ref: 00184/SP

## About the producer

Castillo de Aresan is located in the heart of the famous wine region Castilla la Mancha, on the lands of Villarrobledo. The 200 hectares of vineyards of this exceptional property flourish on the plain of Meseta, 750m above sea level.

## Wine growing / wine making

The grapes are gently destemmed, crushed and fermented at controlled temperature. During the alcoholic fermentation, the objective is to maximise the aromas and colours, and to obtain a good structure with no aggressive tannins. Malolactic fermentation follows. The wine is then racked and aged in barrels. Maturation in tanks for 6 months minimum before bottling. Soil : The grapes of Pétalos de Aresan come from three different soils: 1- Clay-limestone soil = High proportion of gravel at the surface, deep clayey soil. 2- Clay-silt soil = Shallow depth with a layer of limestone (chalk) that blocks the roots. 3- Sandy-clay soil = Deep, sandy soil that drains and is sensitive to drought. Certified organic and vegan.

## Tasting notes

Aromas of black fruits, cherry, smoky notes and a hint of pepper. Balanced on the palate with a great structure and roundness. Long finish.

## Food pairing

Iberian ham, veal, chorizo, aubergine and tomato rice, braised beef cheeks, griddled peppers, Manchego.

## Technical details

Varieties:  
Tempranillo,  
Cabernet Sauvignon,  
Merlot  
Closure: Cork  
ABV: 13.5%

Colour: Red  
Style: Still  
Case Size: 6 x 75cl  
Oak Aging: 6 months

