

Tradicion de Aresan, La Mancha DO 2021



Ref: 00185/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. Shallow soils with sandy texture, 70 to 90cm of chalk and sandstone. Certified organic and vegan.

Tasting notes

Dark colour with violet tints. Expressive blackberry & black-currant, vanilla and grilled notes. Good balance on the palate. Round, rich, concentrated and gourmet. Long finish.

Food pairing

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

Technical details

Varieties:
Tempranillo,
Cabernet Sauvignon,
Petit Verdot
Closure: Cork
ABV: 13.5%

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

