

## LLANOS DEL MARQUES TEMPRANILLO

BODEGAS  
VITIVINOS



Name:	<b>Llanos del Maqués Tempranillo</b>
Vintage:	2015
Kind of Wine:	Young red
Grape varieties:	100% Tempranillo
Appellation:	D.O. MANCHUELA

### ELABORATION:

Harvest:	Manual October
Fermentation:	Vatting, maceration, and fermentation of the must under controlled temperature of 24°C-26°C for 10 days.

### TECHNICAL DATA:

Alcohol Vol:	12,50% Vol
Reducing Sugars:	2,00 gr/l
Total Acidity:	4,58 gr/l
pH:	3,56

### TASTING:

**Vista:** This red wine present a gorgeous deep cherry colour clean, bright and intense.

**Nose:** Rich and fragrant with aromas reminiscent of fresh grapes, particularly ripe and healthy, together with attractive floral hints.

**Palate:** Well-balanced, powerful and tasty with excellent tannins. Lively and fresh with a surprisingly generous ripe fruit intensity.

### GASTRONOMY:

Recommended to be served with game, roast or grilled meat as well as with cheese.  
Served between 12°C - 14°C.



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