

# SEÑORÍO DE PEÑALBA



## THE WINE

**YEAR:** 2015

**ORIGIN:** VINO DE LA TIERRA DE CASTILLA Y LEÓN

**GRAPES/BLEND:** 100 % MENCIA

**VINEYARD:** 40-60 years-old vines located in vineyard "El Cascallo".

**HARVESTING:** Harvested manually.

**TASTING NOTES:** Ochreish red colour, strong and thin aromas, elegant and thin harmonious tannin, with grape and mature fruit hints.

**AGING:** 12 months in American and French oak barrels.

**FOOD PARING:** Ideal when paired with meats and cheeses.

## REF. DENOMINACIÓN

**SEÑORIO DE PEÑALBA 2015, 13,5 % vol**

### ELEMENT

### DESCRIPTION

BOTTLE

BORDELESA 3 UNO 3

CORK

NEUTROCORK

CASE

12 BOTTLES PER CASE

PALLET

60 CASES / EUROPEAN PALLET

# SEÑORÍO DE PEÑALBA



## ABOUT THE WINERY

Vinos de Arganza turns into a family business when it is bought by Víctor Robla, professional of long wine path.

The vocation of viticulture and enology is transmitted from parents to children. Proof of this is that, his sons are today in charge of the sales and marketing departments.

Vinos de Arganza means today the bet on the terroir, tradition and the incorporation of innovative systems to improve the wine making process...the commitment to the wine.

## D.O.

Bierzo is diverse and complex as you can see in its geography and climate.

**LOCATION:** Situated in the north western part of Spain in Castilla y Leon on the border with Galicia. It has 9,100 acres of vine.

**PRODUCTION:** A production of 150,000 hectolitres.

**TYPE OF SOIL:** Mixture of fine elements, quartz and slate. The vineyards are planted mainly on humid, dark soil that is slightly acidic and low in carbonates.

**CLIMATE:** The Bierzo DO has a special microclimate, which is optimal for viticulture. The low altitude means that the grape harvest is usually about one month earlier than in Castile.