

Marqués de Montejos



THE WINE

ORIGIN: VINO DE LA TIERRA DE CASTILLA Y LEÓN

YEAR: 2015

GRAPES/BLEND: 100 % MENCIA

VINEYARD: *Finca El Campín* located in Toral de los Vados.

HARVESTING: Harvested manually.

FERMENTATION: Fermentation at controlled temperature.

AGEING: 12 months in American and French oak barrels.

TASTING NOTES: Intense ruby colour, with ripe blackberry and blueberry aromas and beautifully balanced smokey cedar oak notes. rounded palate leaving a persistent ending taste.

FOOD PARING: Ideal when paired with chicken dishes, grilled meats or pastas.

BEST SERVED AT: 13 to 16 ° C

REF. DENOMINACIÓN

MARQUÉS DE MONTEJOS 2015, 13 % Vol

<u>ELEMENTO</u>	<u>DESCRIPCIÓN</u>
BOTELLA	BORGOÑA
CIERRE	NEUTROCORK
CAJA	12 BOTELLAS CON SEPARADOR
PALLET	60 CAJAS / PALLET AMERICANO

CÓDIGO DE BARRAS:

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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.