

# BASSUS FINCA CASILLA HERRERA Red wine, D.O.P. Valencia



Ctra. Nacional 322, km 451,7 46357 El Pontón - Requena (Valencia)

#### TEL

- + 34 96 234 93 70
- + 34 661 89 42 00

#### FAX

+ 34 96 213 83 18 www.bodegashispanosuizas.com info@bodegashispanosuizas.com

#### Region

D.O.P. Valencia. Continental climate with Mediterranean influences. Chalky-Clay Soils.

#### **Grape Variety**

Bobal, Petit Verdot, Cabernet, Merlot, Shiraz & Cabernet Franc.

#### Wine Making

We pick the best grapes from low yielding vines from our own vineyards, which have just 4.000 plants per hectare.

The grapes are collected in special boxes, each one weighing 15kg. We only harvest in the morning in order to keep the grapes at an optimum temperature until they reach the winery. Once at the winery, the full boxes are placed in cold storage rooms for 3 days at a temperature of  $-10^{\circ}\text{C}$ .

We select box by box and proceed to stemming and maceration in new American oak barrels of 400 liters capacity where we have previously removed a background of the barrel itself.

We introduce a stainless steel water cooled each barrel to soak in cold at  $8^{\circ}$ C for 4 days. Daily we sink the surplus in oak barrels manually and once the fermentation has started we close the cooling water for the own barrel during fermentation at a maximum of  $26^{\circ}$ C.

After 12 days we put the grapes into a pneumatic press to be gently pressed at no more than 0.5 bars. The development of different varieties of grapes is performed separately and then a minimum of 20 months in American oak barrels and 300 liters French oak barrels Allier type the final blend is prepared by filtering slightly before bottling.

## **Serving Suggestions**

Serve at 18°C. Any light sediment that may be present is natural as we have tried to make this wine with the minimum filtration possible in order to maximize the quality.

#### **Tasting Note**

**Colour**: Intense cherry red upper middle layer.

**Aroma**: Aroma of great complexity combining fruit with wood, highlighting the red fruit aromas wrapped balsamic, vanilla, dairy and end of toasted wood elegant.

**Taste**: Oily on the palate, large and mature noticing red fruit with a roasted mouth end and very long.

### **Pairing**

Roast steak, lamb, or pork.