



Casa y Estado

MAUDES

2017

DENOMINACIÓN DE ORIGEN CIGALES

•VIÑEDOS DE VALDEÁTIMA•



PRODUCTION NOTES

WINE TYPE: Crianza Red Wine.
VARIETIES: 85% Tempranillo, 15% Merlot.
VINEYARD: 830 m altitude. Soils of gravel and extreme climate.
HARVEST: Third week of September. Very dry year.
Very small production in the vineyard.
MACERATION: 19 days in vats. Daily wine comebacks.
AGING: 12 months in oak barrels from Missouri. 5 months in bottle.
Average age of the barrels: 3 years.

BOTTLING DATE: June 2019.

TASTING NOTES

Covered with deep cherry color and a dense tear. Intense. Elegant in the glass. In the nose, aroma of currant and blackberry with roasted flavors. On the palate it is complete y armonico. Very good concentration. Lingering finish of black fruits.

(*) Tasting date: August 2019

TECHNICAL NOTES

ALCOHOL: 15.3 % vol.
TOTAL ACIDITY: 4.56 gr / l. (TH)
REDUCING SUGAR: 2.1 g / l.

VINTAGE RATING: VERY GOOD (Official Rating of Appellation of Origin)
BOTTLES: 15,531 Bordeaux bottles and 1,904 MAGNUM bottles
RELEASE: October 2019

LABEL: *Betulo de Mahudes*, known as Maudes was a spiritual man, knowledgeable viticulturist and abbot of the ancient Monastery of *San Pedro de Canalejas* in the 10th century. He is the historical testimony that ten centuries ago, viticulture was already practiced and wine was produced in this region.

(*) Code EAN (Bottle 750 ML): 8428893002222 / Code EAN (Bottle 150ML): 8428893004448

- Optimum serving temperature 18 ° C.
 - Best served with stews, game meat and red meat.
 - Favorable evolution in the bottle: 5 years since the vintage.
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