

# CASTILLO DEL MAGO

D.O.P. Calatayud

Red Oak 2019

**VARIETIES:** Garnacha and Tempranillo.

**DENOMINATION OF ORIGIN:** CALATAYUD

**VINEYARDS:** Family vineyards.

**ELABORATION:**

Controlled temperature fermentation at 26°C. Maceration for 10 days. After malolactic fermentation, the wine is raked, stabilized and bottled. It's ageing 3 months in oak barrels.

**WINE ANALYSIS:** Alcohol by volume: 14,0%.

**TASTING NOTES:**

Colour.- Cherry red .

Nose.- Fruity and fresh. Red and black fruit notes.

Mouth.- Balanced, smooth and elegant, Fruity and easy to drink.

**SERVING TEMPERATURE:** 14 to 16 ° C



A Great Selection of Spanish Wines

Cristina Aldea

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