

Origin and type

Reference	MT341TC007SL2
Denominacion	D.O. Méntrida
Type	Dry Red Wine
Area of Production	Valley al Alberche
Grape %	100% Garnacha

90 Parker, 91 Peñin, Revelation Wine of the Year, #1 TopTen Spain 2014, In the list of best wines for less than 10€ by



Vineyard & Elaboration

Surface	2,3 Has.
Soil	Siliceo-Graniticos
Rainfall	500 ltrs/year
Vine medium age	52 years
Plantation density	1.800
Yields	2.200
Type of plantation	Vaso
Harvest	Manual
Yeast	None
Fermentation tanks	Stainless Steel
Fermentation Temp	21-23 ºC
Fermentation length	10-12 days
Filtration & Clarification	No
Oak ageing	5 Months
Type of Oak	French
Bottle ageing	10 Months
Bottles Produced	12.340
Consumption	Immediate
Drinking temperature	17-19 ºC



Analysis

Alcohol	14,5 % alc.
Total acidity	4,98 g/l
Total Sulfur	
Residual sugar	<0,20 g/l

Packaging

Cork mat., size	Natural 49x24	Bottle Size & Vol.	295 mm 75 cl.
Capsule mat., color	Tin Blue	Label details	Name, grape variety & DO
Bottles per case	12 with dividers	Back label details	Name, grape variety, DO and all legal text.
Case weight	14,5 Kgs.	Bottling date printed	No
EAN Code	8437007400076		
Cases per pallet	65 US		
Bottles per pallet	780 US		

Tasting notes

Sight	Cherry red, clean and bright.
Nose	Red fruits aromas, violets floral notes and fresh herbs, with the minerality of the Garnachas make an amazing nose.
Mouth	The palate is surprisingly fres, friendly and easy to drink.
Aftertaste	Mouth fills up with notes of chocolate, black pepper and licorice. Long and very tasty.

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