CACHET WINE

Crianza, Oro de Castilla

Code CAST145

Castilian gold! This imposing red comes from vineyards on superior plots of land that give this wine great complexity and at the same time appetizing freshness.

Tasting Notes:

Deep cherry red with purple hints. This is a real cracker - showing the ripe and softened fruit of the region, supported by warmly sweet vanilla notes from the oak barrel ageing. This is a superb red, perfect with roast lamb, beef and full blown cheeses - or a spicy veg Tagine. This really changed our views of the region - quality at a great price!



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Specification	
Vinification	Cold prefermentative maceration of grapes of 2 days. Fermentation with indegenous yeast in open vats with temperature control. Postfermentative maceration of 5 days. Inmediate malolactic fermentation and rack. Ageing of 14 months in 70% french and 30% american barrels.
ABV	14%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Ribera del Duero
Type	Red Wine
Grapes	Tempranillo
Genres	Practising Organic
Vintage	2021
Body	Rich, bold and robust
Producer	Bodega Hermanos del Villar
Producer Overview	Hermanos del Villar is one of the leading wineries in the area, well knowned and recognized as one of the most reliable producer with wines that not only show the fresh and fruity character of Rueda, but also their complexity, ability to age and quality
Closure Type	Cork
Food Matches	Matured meats (Beef, pork, Lamb), stews, ripe cheese
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Rich mulberry fruit – fruits of the forest on the palate. Deep and sumptuous."