



# CACHET WINE

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## Crianza, Oro de Castilla

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**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.

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**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	
<b>Vinification</b>	Cold prefermentative maceration of grapes of 2 days. Fermentation with indigenous yeast in open vats with temperature control. Postfermentative maceration of 5 days. Immediate malolactic fermentation and rack. Ageing of 14 months in 70% french and 30% american barrels.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	Spain
<b>Region</b>	Ribera del Duero
<b>Type</b>	Red Wine
<b>Grapes</b>	Tempranillo
<b>Genres</b>	Practising Organic
<b>Vintage</b>	2017
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Bodega Hermanos del Villar
<b>Producer Overview</b>	Hermanos del Villar is one of the leading wineries in the area, well known 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
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Matured meats (Beef, pork, Lamb), stews, ripe cheese