



Castillo Armado GRAN RESERVA



Origin	Denominación de Origen Protegida (DOP) Valdepeñas, Spain
Winery & Vineyards	Castillo Armado pays homage to the eponymous castles of Valdepeñas, built in the late 8 th century atop the large rocks of Spain's central plains. As one of the country's oldest winemaking regions, recognised as an official appellation of origin since 1932, Valdepeñas is home to some of Spain's oldest vines. Some of our Tempranillo vines date back to the year of our winery's foundation in 1904 and their precious grapes are blended with those of our younger ones.
Grapes	100% Tempranillo
Soils	Clay and lime soils with fiercely cold winters and hot, dry summers.
Wine-making	The ripe Tempranillo grapes were selected from only our finest old vines between late August and early September (average age of vines at time of harvest = 35 years) and fermented slowly at a controlled temperature of 20-22°C. This slow, cool process helps to preserve all the intrinsic qualities of Spain's most noble autochthonous grape. The wine was then decanted into 225L oak barrels to begin the aging process in our temperature-controlled barrel room.
Ageing	Matured in our temperature-controlled cellars for 60 months, with a minimum of 18 months spent in small semi-new French and American oak barrels, prior to bottling.
Cellaring Potential	Our Gran Reserva will be in its prime for the next 6-8 years.
Technical Info	ABV: 13% Total Acidity: 5.5 g/l. Total Sugars: 2.8 g/l.
Tasting Notes & Food Matching	Castillo Armado Gran Reserva's rich dark fruit flavours are married with the smooth vanilla and mocha notes imparted by the oak. The long maturation gives this wine a teasingly smooth and velvety texture with a delightfully long finish. Castillo Armado Gran Reserva makes the perfect match for roast lamb, barbecued ribs and hearty stews.
Pamela's guide	"Our Castillo Armado Gran Reserva is ready to be enjoyed now and will soften with age over next few years. I serve it at room temperature (around 18°C) with fine food and good friends"

