

FINCA LOMILLA

VDTL Castilla



Cabernet Sauvignon

Enjoy the vibrant essence of this 100% Cabernet Sauvignon, A captivating expression of Vino de la Tierra de Castilla.

With its deep ruby hue and vibrant aromas of blackcurrant and cherry, it offers an enticing introduction to its bold character.

On the palate, bold fruit flavors balanced by gentle tannins and refreshing acidity, creating a smooth and approachable experience. Each sip reveals a fresh and fruity finish, leaving you eager for more.



ORIGEN:

Appellation: Vino de la Tierra de Castilla

Soil: Blend of clay, limestone, and sandy deposits

Climate: Extreme continental with long hot summer

Altitude: 600 - 800 m.



WINE:

Type: Young red wine

Grape variety: 100% Cabernet Sauvignon

Vines: 15-20 years old

Alcohol: 12% vol.



SERVING:

Pairing: Grilled vegetables, stews, red meats and cheeses

Serving temperature: 16°C - 18°C



PARAMETERS:

Residual sugar: 4,1 gr/l

Volatile acidity: 0,60 mgr/l

Tot. acidity in tartaric acid: 4 gr/l

Total SO: 110 mgr/l



CODES:

EAN Bottle: 8436549701764

HS Code: 22042184

EAN Case: 8436549701818



LOGISTICS:

Units on pallet (EURO120x80x175): 750 bottles

Cases: 125 cases of 6 bottles on 5 layers

Bottle: 75 cl. / 300 mm / 1,15 kgs

Gross weight pallet: 905 kgs

Scan for more info!

