

# CASTRINTO 2013

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“Village wine from Castrillo de Solarana”

Bodega Alonso Angulo

**Region:** D.O. Arlanza (Burgos)

**Vintage:** 2013 **Alcoholic grade:** 13.67 % **Total acidity:** 6.1 g/l tartaric.

**Varietal:** 100 % Tempranillo from Castrillo de Solarana.

**Aging:** 10 months in French oak (85%) and American oak (15%).

**Bottling:** September 23rd, 2014.

Limited production of 6030 bottles of 75 cl.

## CASTRINTO 2013

Tempranillo grapes selected and harvested by hand from Castrillo de Solarana.

Undergoes alcoholic fermentation in stainless steel tanks for 18 days. Malolactic fermentation in 225 liter, French oak (85%) and American oak (15%), lightly-toasted barrels where it ages for 10 months.

The wine is bottled after a gentle clarification without stabilizing to preserve all its qualities, so natural precipitates can form.



## TASTING NOTES

Garnet red color with red trim, medium layer, and clean.

On the nose, notes of black fruits accompanied by toasted, smoky, balsamic and spicy tones.

Passes lightly to the palate, fresh, with a fine acidity that makes an appealing wine. Aftertaste of toast, spices, and blueberries.

This wine presents good acidity which will favor its long bottle preservation, whose evolution we foresee for at least 10 years.

**Service:** It is recommended to decant and serve at 14°C.

**Pairing** perfect with poultry, pork sirloin, serrano ham, and creamy cheeses.



ALONSO ANGULO

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