









# CODICE

VINO DE LA TIERRA DE CASTILLA

## **VARIETY**

100% Tempranillo, Tinto fino or Tinta del país.

#### **VINEYARDS**

Vineyards managed by the Eguren family in Manchuela wine region, Cuenca. Vineyards 30-70 years old, with limited yields. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature.

# WINEMAKING

FERMENTATION: Selected yeast (Saccharomyces bayanus). Fermentation temperature controlled between 28 and 30 °C.

MACERATION: 8 days of maceration during fermentation with 2 daily pump-over's. Post fermentative maceration for 8 days. Gentle extraction, one light pump-over daily.

AGING: 6 month in deposit and 6 month in French and American Bordelaise oak barrels.

### TASTING NOTES

Ruby red colour with violet tones. Aromas of fresh red fruits (raspberries and blackberries), together with hints of vanilla and toast. Well balanced, structured, fresh and juicy. Very pleasant finish.

DRINKING TEMPERATURES: 16-18 °C





Value-priced offering.
It over-delivers in a big way.
The Wine Advocate



CODICE

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	2021	2020	2019	2018	2017	2016	2015	2014	2013
Robert Parker's WINE ADVOCATE	*	*	*	*	*	*	*	86	87
WINE SPECTATOR	*	*	*	*	*	88	86	*	84
STEPHEN TANZER'S	*	*	*	*	*	*	*	90	89
WINE ENTHUSIAST	*	*	*	*	*	89	*	*	85
JAMES SUCKLING	90	*	90	*	91	91	*	*	*
JEB DUNNUCK	*	*	*	*	*	88	90	*	*
GUÍA PEÑÍN	*	88	88	87	*	87	88	*	91
GUÍA PROENSA	*	*	*	*	*	*	*	*	84



Vintaged not tasted

OTHER ACHIEVEMENTS:

**'Wine Enthusiast'** #39 Top 100 Best Buys of 2019

**'Wine Spectator'** Top Spanish Values.

'Decanter' 30 Best Buys for Christmas.

'El País' Best red wines under 5 euros.

\*\* Excelent value for money.