

Vino de la Tierra de Castilla La Plazuela



80 year old bush vines with a yield of 1500 kg/hectare on limestone soils at an altitude of 750 meters. La Plazuela is the name of the old family winery (from 1851) located at the "plazuela de la iglesia" (the small square, next to the church), with the old amphoras and where the wine is aged. Spontaneous fermentation in stainless steel tanks followed by malolactic in traditional cement amphoras (tinajas). Aging for 15 months in new 300L French oak followed by a final 3 months in tinaja.

Grape varieties : 80% Cencibel (Tempranillo) & 20% Garnacha

Altitude : 750m ASL

Vineyard age : 80-year-old vines

Soil : Limestone

Tasting notes :

Spice and berry on the nose with integrate oak and spice again on the palate. Rich and powerful - lots of aging potential. Great with substantial foods, including roasted meats and strong cheeses.



Organic

Press Notes

The Wine Advocate

2011	94 points
2009	93 points
2007	91 points

