



**casa de las
ESPECIAS**

TECHNICAL INFORMATION

Casa de las Especies Crianza 2004

Brand : Casa de las Especies **Type:** Crianza

Vintage: 2004 **Class:** Red

Grape Varieties Monastrell 50% , Cabernet Sauvignon 25%, Syrah 25%

Time in bottle: Rest

Time in oak 10 Months

Types of oak:
French oak
American oak

Bottling date:

Bottle capacity 750 ml.

Alcohol Vol. %: 14.5 % vol.

SO2 Total: 38

Geographic region: Monte Arabí

Denomination of Origin: Yecla



R. sugar: 1,7

Total acidity: 5,5

TASTING NOTES:

Deep red, with violet and a hints of light mauve. On the nose there are suggestion of dry flowers, paprika and mineral traces. On the palate it is supple with sweet and delicate tannins, well-balanced acidity. Complex aftertaste and long and firm finish.

MATCHING FOOD:

Red meat dishes, game, roast.

AWARDS / MENTIONS:

- **Gold medal**, "Challenge du Vin ", France 2007 (vintage 2003)

LOGISTIC :

- EAN Bottle code : 8437004998149
- Case x 6 Bottles – 8.5 kg / Case - 115 cases / Euro-pallet