



**casa de las  
ESPECIAS**

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## TECHNICAL INFORMATION

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**Casa de las Especies Organic Young 2006**

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<b>Brand</b>	Casa de las Especies	<b>Type:</b>	Young
<b>Vintage:</b>	2006	<b>Clase:</b>	Red
<b>Grape Varieties</b>	Monastrell 60%, Cabernet Sauvignon 20%, Syrah 20%		
<b>Time in deposit:</b>			
<b>Time in bottle:</b>			
<b>Time in oak barrels:</b>		-	
<b>Wood:</b>		-	
<b>French oak</b>		-	
<b>American oak</b>		-	
<b>Bottling date:</b>			
<b>Bottle type:</b>			
<b>Capacity:</b>	750 ml.		
<b>Alcohol %:</b>	14%	<b>R. sugar:</b>	2,8 gr/l
<b>Total acidity:</b>	5,6 gr/l	<b>SO2 Free:</b>	38 mg/l
<b>Geographic region:</b>	Monte Arabí		
<b>Denomination of Origin:</b>	YECLA		



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### Tasting notes:

Purple red, medium colour intensity. Clean notes of red fruits with black plum aromas. Sweet entrance, well-balanced between alcohol and acidity. Full-bodied, with smooth tannins.

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### Food matching:

Duck, foie , and fish with spicy sauces, medium cured cheeses, poultry, red meats and vegetable casseroles.

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### MENTIONS / AWARDS:

- Silver Medal, Bioweinpreis Biofach 2007, Germany – (vintage 2005)