



VITIS  
TERRARUM



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TEMPRANILLO-CABERNET SAUVIGNON



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## TEMPRANILLO-CABERNET SAUVIGNON

**NAME OF THE WINERY:** VITIS TERRARUM, S.L.

**NAME OF THE WINE:** VITIS TERRARUM - Tempranillo-Cabernet Sauvignon.

### TECHNICAL INFORMATION

**VARIETY:** 85% Tempranillo and 15% Cabernet Sauvignon.

**VINEYARD:** Old vine of the one Tempranillo terroir and young vine of one Cabernet Sauvignon's terroir, located at 650 mts over sea level on the left bank of Zancara's river.

**SOIL:** Sandy clay loam.

**CULTIVATION:** Biodynamic cultivation (without watering, without quimical fertilizer or pesticide or weedkiller).

**PRODUCTION:** Alcoholic fermentation and maceration between 12 and 16 days. Malolactic fermentation between 5 and 7 days.

**AGEING:** Eighteen months in French oak cask from the Allier forest of 225 liters and in American oak cask, and another year in bottle.

**ALCOHOLIC CONTENT:** 14% vol.

**FILTRATION:** Not carried out.

**STABILIZATION:** Not carried out.

### GENERAL INFORMATION

**TYPE OF WINE:** High expressive aged red wine.

**ORIGIN:** Tierra de Castilla's wine.

**WINEMAKER:** Ricardo Graña.

**PRODUCTION:** Limited to 20.000 bottles per year.

### TASTING NOTES AND GASTRONOMY

**TASTING DETAILS:** It has a cherry colour cover with glyceric tear. Very expressive nose with notes of fruit of the forest, toasty, spices... On the palate it is intense, rounded and a persistent and complex passage.

**PERFECT MATH:** Red meat, game, foies and pates, cheese, cold meat and Mediterranean stews. It is also appropriate for grilled or baked fish.

**SERVING:** Decant and serve between 18°C and 20°C.

### CONTACT INFORMATION

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### WINERY AND VINEYARD'S ADDRESS:

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