



**CORTIJO
TRIFILLAS**



PETIT VERDOT

Red Wine aged in oak barrels for 12 months



VARIETIES

Petit Verdot 100%.

REGION

Vino de la Tierra de Castilla.

AGEING

Upon completion the malolactic fermentation, the wine is aged for 12 months in French and American oak barrels to 50% and subsequently pass to an ageing in the bottle at controlled temperature and humidity which give the wine its elegant bouquet and persistence on the palate.

TASTING NOTES

Wine of the Petit Verdot 100% variety in which the glass is presented with a dark red color with black reflections and brown hues, in the nose it shows spicy aromas, black fruits, accompanied with a herbal/floral touch. In the mouth it is complex with great volume in which there are also present its soft and polished tannins being rounded with the acidity.

BEST WITH

Ideal for all types of cheeses, spicy dishes, meats, stews and roasts. Especially suitable for fatty dishes.

VINIFICATION

The grapes are harvested by hand in the state of advanced ripeness to enhance its varietal character. Fermentation with maceration for 14 days extracting seeds halfway through the process. Malolactic fermentation in barrels and further ageing in oak. Upon completion of its ageing, it is slightly filtered before bottling and its posterior ageing in the bottle.

SERVING TEMPERATURE

64°F - 68°F / 18°C - 20°C

FORMAT

Bottle Bordelesa Élite Troncocónica 75cl – 6 Bottles x Box



TERRAMAGNA

Paseo de la Explanada de España N°11. 03002 Alicante (España)
Tel.: (+34) 965 211 955 - Mail: info@grupoterramagna.com