



# KAME TINTO

## *The fusion of naturalness*

*The combination of 4 major grape varieties has led to an intense wine in aroma and complex nuances. The second fermentation in barrel gives exceptional results while maintaining vivid color and very well assembled tannins that make it big and silky. It is made only in exceptional years.*

### TASTING NOTES

#### **Visual phase**

Dark cherry color with abundant tears.

#### **Olfactory phase**

Complex, intense and spicy. Aromas of quality highlighting toasted timber, cocoa, vanilla, pepper and a background of black fruit compote.

#### **Gustatory phase**

Displays powerful yet glyceric balanced and fresh. Long and persistent aftertaste with pleasing toasty and fruity aromas.

### TECHNICAL INFORMATION

**D.O.:** Vino de la Tierra de Castilla

**TYPE OF WINE:** Medium-aged dry red

**VARIETY:** Tempranillo 30% + Cabernet Sauvignon 35% + Syrah 30% + Petit Verdot 5%.

**YIELD:** 70Hl/Ha

**WINEMAKING:** Cold maceration and alcoholic fermentation with strong pumping to get a good structure. Malolactic fermentation in barrel and in contact with its lees for several months.

**AGEING:** 6 months in new American and French oak barrels.

**STORAGE:** Over 10 years, well storage at 15°C and 70% humidity.

**GASTRONOMY:** All kinds of meats, spicy foods and even accompanying some sweets.

**SERVING TEMPERATURE:** 16-18 °C

### ANALYSIS

**ALCOHOL CONTENT:**

14 %vol

**TOTAL ACIDITY:**

5 g/l tartaric acid

**VOLATILE ACIDITY:**

0,5 g/l acetic acid

**RESIDUAL SUGAR:**

<2 g/l