



Category

Red

Variety

Tempranillo
(100% Tinta de Toro)

Closure

Natural cork



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CASTILLO DE MONTE LA REINA

CUVÉE PRIVÉE
D.O. Toro

tasting notes

pairing

info

Visual: Attractive intense Bordeaux colour with a violet hue, clean and bright with fine tears. Light mahogany tones that highlight both the age and maturation process of this wine.

On the nose: Has a complex aromatic potential with an abundant presence of jammy and mature fruit notes resulting from the late grape harvest. Jammy mature red and black fruit notes are wrapped in elegant toasted notes. A range of sweet spices, creamy, pastry and chocolate aromas are complemented by an elegant minerality.

On the palate: The palate is surprising, silky, rounded and elegant. It's a meaty well structured wine with a good balance between the alcohol and the acidity with hints of sweet and pleasant over ripe grape aromas. The tannins are perfectly integrated into the wine and give a rounded presence in the centre of the mouth. A long finish is complemented by partially dried grape notes. A pleasant, easy drinking wine.

Pairs perfectly with rockfish, meat stews, semi cured cheeses and small game such as pheasant or partridge. Also ideal for chocolate based desserts.

Recommended serving temperature:
16-18 °C

Bottle: 75 cl.

Grapes from 40 year old vines.
Aged for 14 months in Caucasian and French oak. Screen printed bottle.
Available in boxes of 6 bottles.

