



BodegaSierraAlmagrera



CABALLO ESPAÑOL 2018

Name:	Caballo Español 2018
Vintage:	2018
Winery:	Bodega Sierra Almagrera
Type of wine:	Red aged 18 months in French oak barrels (80%) and American oak barrels (20%)
Grape variety:	Shiraz, Tempranillo, Monastrell and Garnacha

Vineyard. In the heart of Almeria province, 350 metres above sea level in the foothills of the Sierra Almagrera mountain range, the personality of the vineyard has been shaped since the time of the Phoenicians by the land's sub-desert Mediterranean climate of hot days and cold nights, very little rainfall and cool, humid breezes that caress the vines and give them their unique character.

Growing and preparation processes. The grapes are harvested by hand in 10 kg boxes and meticulously handled in our underground winery, in small, wide, temperature-controlled tanks. After a gentle fermentation, the wine rests in the best French and American oak barrels for 18 months to shape a unique and profound wine.

Tasting. Deep cherry red colour with violet rim and high robe. Intense aromas of forest fruits such as blackberries, accents of toasted oak, smoke and spices, orange blossom and lavender. Voluminous in the mouth, with harmony and elegance, extraordinary and unique acidity in these latitudes, long and infinite finish...

Consume between 12° C and 16° C.

Pairs well with red meat, barbecues and with oily and rock fish.

**BURJULÚ
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ALMERÍA**

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