



Ibice Tempranillo/Cabernet Sauvignon

50% tempranillo, 50 % cabernet sauvignon

Region	Vino de la tierra de Castilla y León	
Production	200.000 bottles	
Colour	Cherry red in colour with ruby tones	
Tech Data	pH	3.5
	TA	5.1
	RS	0
	Alc	13,5
Packaging	Bottles per case	6

Winemaking We begin with cold maceration to increase aromas and colour before the alcoholic fermentation. This step is very important for the balance of the wine, because we look for full bodied wines, velvety but lovely and easy to drink. We use special yeasts to increase the polyphenols. It is 12 months in barrel.

Vineyard Our vineyards are in San Román de Hornija (Valladolid).

Microclimate This area is the best into the Denomination Toro: It is the closest to the river Duero and the soil maintains moisture for a long time, allowing a perfect balance of alcohol and acidity necessary for fresh wines.

Tasting: *Complex blend of liquorice, with aromas of vainilla, coffe and spices. On palate the wine is full bodied with a lingering long finish.*

Pairing *Combines perfectly with variety of dishes: turkey stew, cheeses, sauces with orange, grilled meats, fondues, paella, big stews and game meat.*

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