



Don Jaime 2007

Vino de la Tierra de Castilla

70% Tempranillo, 20% Cabernet Sauvignon, 10% Syrah. 13,50% vol. Dark Burgundy Reserva 75 cl.

Harvest

Manual with selection of fruit in the field.
From 6th to 25th September 2007. Hot summer during the months of veraison with lighter weather during ripening in September.

Winemaking

- Each variety was harvested and made separately.
- Passing through the selection table, destemming, light treading and passing onto tanks via gravity.
- Cold initial maceration, medium duration.
- Fermentation under controlled temperature, maximum 28 °C.
- Malolactic fermentation in American oak barrels. Each variety separately and subsequently left to settle in these barrels for 6 months.
- Final blend is clarified and bottled after consecutive tastes.

Prizes

GOLD MEDAL, PREMIOS MEZQUITA 2008.

Recommended service

16° - 18 °C.

Tasting notes

Colour: bright and clean, intense cherry colour. Dense free-run juice.

Nose: fragrant and of medium intensity. Reminiscent of fruits of the forest in marmalade with touches of vanilla and eucalyptus.

Palate: pleasant wine, refreshingly acidic. Fruity with a softly marked tannic palate. Undergrowth and roasty tones in aftertaste from the wood.

Pairing suggestions

Wine ideal for accompanying a lightly seasoned sirloin steak or with a light sauce, game meat, roast lamb and stewed poultry dishes. Charcutería, mature and blue cheeses. Chickpea and bacalao stew, vegetable salads and meat pies.
Traditional Spanish omelette or ensaladilla rusa (potato, egg and tuna salad) tapas.