



CASTILLO PERELADA TINTO RESERVA 1999

Denomination of Origin	D.O. Empordà-Costa Brava
Vintage	Reserva, 1999
Type of wine	Red, dry.
Grape varieties	Cabernet Sauvignon, Merlot, Garnacha and Cariñena
Vinification	Individual varieties underwent fermentation at a controlled temperature of 25°C. Blended in January 2000.
Ageing	18 months in barrique American oak and French oak (Allier). Aged for 18 months in bottle before release
Alcohol content	14,00% vol
Sugar content	2,30 g/l
Acidity	4,30 g/l (a.s.)
Bottle type	Bordelais prestige, 75cl
Label design	By Design bridge in London. Photograph: In the cloister of the monastery, a capitel with a musical theme predates the modern linkage of wine to music by some six centuries. Today, Castillo Perelada is well-known for its wine and also for its annual music festival.
Recommended dishes	With all types of roasted and stewed meats, especially beef and game.
Tasting note	Deep and intense cherry. Aromas of mature red fruits, spices and leather. Full structure and long finish. Complex and long, full-bodied and well-balanced.

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2307 Industrial Park Drive
P.O. Box 3256
Wilson, NC 27893
252.291.2991
www.grapeexpectations.biz**