

CASAR DE BURBIA



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| COUNTRY | Spain |
| APELLATION | Bierzo |
| VARIETY | Mencia, Garnacha Tintorera. |
| AGE OF VINES | 80-105 |
| FARMING | Sustainable with organic practices. |
| SOIL | Clay, slate. |
| ALTITUDE | 900 meters. |
| FERMENTATION | Hand harvested, 50% whole cluster, natural yeast fermentation in vat with regular pigeage, 20 day maceration. |
| AGING | 8 months in American (Missouri) oak barrels. |
| ALCOHOL CONTENT | 13.5% |
| PAIRING | Beef burgers with blue cheese, barbecued beef with dry marinade, braised lamb shoulder with red-wine sauce and beets, duck Salad with strawberries, filet mignon with peppercorn sauce, Mexican-style chicken, rib-eye steak with parmesan and salad, tortillas with steak and grilled vegetable and soups. |

TASTING NOTES

Thick, tannic and delicious, with a slight acidic note, which, as well as lively and vivacious, predicts a long shelf life. Raspberry and strawberry dominate over the American oak induced vanilla. An intense, clean and direct wine, which opens from the onset in anticipation of the varietal's full potential: primary aromas are accompanied by wood in the form of vanilla but not as the leading component.

RATINGS HISTORY

90 Points by Wine Advocate (Robert Parker); Vintage 2015
 93 Points by James Suckling; Vintage 2015

LOGISTICS

| Packing: 12 bottles | | | |
|-----------------------------|-------------|-------------|------------|
| L: 13,40 In | W: 9,84 In | H: 12,00 In | Wt: 14 kg |
| Palet: 56 cases x12 bottles | | | |
| L: 39,37 In | W: 47,25 In | H: 55 In | Wt: 804 kg |