




MW Quintos de la Tejera



Brand	: MW Quintos de la Tejera
Varietal/Grape	: Tempranillo 80% y Syrah 20%
Vineyards	: 40 hectares of vineyards
Vinification	: Traditional elaboration with long cold macerations, alcoholic and malolactic fermentation at a controlled temperature followed by 1-2 months aging in French and American oak casks
Vintage	: 2016  1 to 2 months
Pairing	: Red meats, stews, game
Serving Temperature	: 14° - 16°
Tasting notes	: The blend of our grape varieties tempranillo 80% and Syrah 20%, both grown in our own Pago estate, after long rackings in American and French oak casks, blended with our Syrah grapes surprise us with hints of red mature fruits and certain floral aromas as well combined with the sensations of our high-quality wood. In mouth it has a pleasant balanced passage and well integrated tannins that define it as an exceptional oak wine with a modern and innovative cut.

CONVENTIONAL ANALYTICS:

• Alcohol Volume	: 14,00 (20/20 % Vol.)	Density	: 994,5 (20/20)
• Total Acidity	: 5,45 g/l. Tartárico	PH	: 3,65
• Sulphites Content	: 60 mg/l.	Sugar Content	: 3,0 g/l.

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