




# MW Colección Privada



Brand	: MW Colección Privada	
Varietal/Grape	: 75% Tempranillo + 25% Cabernet Sauvignon	
Vineyards	: 40 hectares of vineyards	
Vinification	: Traditional elaboration with long cold macerations, alcoholic and malolactic fermentation at a controlled temperature followed by 13 months aging in french and american oak casks	
Vintage	: 2012	 13 months
Pairing	: Fowl, stews, red and game meat	
Serving Temperature	: 15° - 18°	
Tasting notes	: At sight it exhibits a cherry colour with garnet hints. Original nose where bouquet of mature fruits combine with toasted wood and spices. On mouth it is delightfully silky, with a long and pleasant finish. Excellent balance of acidity, fruit and alcohol	

## CONVENTIONAL ANALYTICS:

• Alcohol Volume	: 13,50 (20/20 % Vol.)	Density	: 993 (20/20)
• Total Acidity	: 5,30 g/l. Tartárico	PH	: 3,58
• Sulfphites Content	: 50 mg/l.	Sugar Content	: 2,45 g/l.

**Bodegas Montalvo Wilmot – [www.montalvowilmot.com](http://www.montalvowilmot.com)**

**Pago los Cerrillos - Ctra. de Ruidera Km 10,200 – 13710 Argamasilla de Alba (Ciudad Real) Spain**

**[info@montalvowilmot.com](mailto:info@montalvowilmot.com)**