

ARAEX

Grands
Spanish Fine Wines

TRES REYES

TEMPRANILLO-SYRAH

VDT CASTILLA

Since 1993, we have been continually searching for “Excellence Made in Spain”. Throughout this time, three winemakers have been crossing all of Spain to discover the finest terroirs and the best grape varieties to craft the “Tres Reyes” family of wines. This journey never ends and our team is constantly looking for the new magical plot of land. “Siempre Buscando” is the motto our motto and the source of our inspiration.

THE HARVEST

The 2015 harvest in La Mancha can be summarized to have been higher in quality and lower in quantity. An extremely hot summer, with endless heat waves during July, and despite having a regular rainfall, since the rainfall is “regularly” scarce, this causes the hydrological balance as a whole to be deficient. The hydrological deficit this year has conditioned the harvest in the two descriptive variables of the vintage: the harvest has been characterized by less and smaller berries. The red wines are characterized by a greater concentration, both alcoholic and phenolic, and by a lower acidity. The wines produced are ideal to endure long ageing periods. However, more time will be needed to refine the wines destined for consumption in the next months as young wines.

VINIFICATION

Upon entering the winery, the grapes were inspected, destemmed and crushed to separate the must, which was then fermented and macerated in stainless-steel, self-emptying deposits along with the skins for a total of 10 days at 25°C.

THE AGING

Following fermentation, the wine was aged in 80 percent American and 20 percent French oak for three months, in medium-high humidity and temperatures between 13-16°C. The barrel-ageing was followed by another four months minimum in the bottle.



TASTING NOTES

Colour: Intense, brilliant and clean ruby colour.

Nose: Intense and complex aroma with hints of ripe fruits, plums and savoury notes including toasted nuts.

Palate: Round, warm, very well balanced with a persistent finish.

Food Matches: Roasts, grilled meats, legumes and medium and strong cheeses..

TECHNICAL SPECIFICATION

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| Varietals | 85% Tempranillo 15% Syrah |
| Vine Age | More than 20 years on average |
| Fermentation Temperature | 25°C |
| Fermentation & Maceration Period | 10 Days |
| Barrel Composition | American & French Oak |
| Barrel Age | 2-3 Years Old |
| Time in Barrel | 3 Months |
| Time in Bottle | Minimum 4 Months |
| Alcohol content (vol) | 14% vol |
| Acidity total (gr/l) | 4,6g/L |
| pH | 3.6 |
| SO2 free (mg/l) | 26mg/l |
| Residual sugar (gr/l) | 6,2g/L |
| Suggested temperature for serving | 16-18°C |
| Winemaker | Dani Huerta |