

CASTILLO ROCIO



Reserva

REGION

DO Utiel-Requena, Spain

GRAPE VARIETIES

50% Tempranillo, 50% Bobal

VINIFICATION

The Castillo Rocio is aged in American oak barrels for 12 months, after which it is bottled without filtration and aged for another 24 months in bottle.

PROFILE

Intense red color with brick red highlights. Very elegant aroma dominated by red berry fruit with hints of vanilla. Full-bodied with nice structure.

SERVING SUGGESTIONS

Excellent with beef, grilled meats, cheeses and grilled vegetables.

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