

Casa Villa-Zevallos Tinto Roble 2021



Description

Type: Red. Wine of the Land of Cordoba.

Varieties: Tempranillo, Syrah, Merlot and Cabernet Sauvignon.

Winemaking: Wine produced in Tierra de Córdoba, from a selected blend of red grapes of the above mentioned varieties.

Aging: In oak barrels for a minimum period of six months and subsequent resting and refining in the bottle.

Tasting notes

Appearance: Limpid, bright, cherry color with violet hues.

Aroma: Ample, complex, with hints of strawberry, currant, cassis and truffle.

Taste: Smooth and delicate in the mouth, with a good balance and elegant retro-olfaction.

Chemical analysis

Residual sugar (glucose): ≤ 5 g/litro .

Alcohol: 13,5% Vol.

Fixed acidity (tartaric acid): $5,0 \pm 0,50$ g/l.

Volatile acidity (acetic acid): $\leq 0,80$ g/l.

Food pairing

To accompany appetizers, red meats, stews and cured sausages.

Serve at 12-14 °C

"Aged in oak barrels, with subsequent resting and refining in bottle, this Vino Tinto de la Tierra de Córdoba is a worthy addition to the traditional wines of our area."

Crossing the walls of Cordoba through the Puerta de la Luna, we arrive at the Villa-Zevallos alley. In the middle of the Jewish quarter, we find the stately Casa de Villa-Zevallos, with its ashlar and brick walls, with protruding windows protected by grilles and lattices. Currently uninhabited, it housed the first Cordovan museum of history at the beginning of the 18th century.

