



VENTA LA OSSA JOVEN (Y DICHOSA) | 2021

A coupage that shows the most enjoyable version of what we are doing in Castilla-La Mancha

TEMPRANILLO, SYRAH Y
CABERNET SAUVIGNON

Technical data



D.O.: Vino de la Tierra de Castilla
Production: 70.000 bottles 0,75l
Alcohol: 14% vol.
Acidity: 4,55 g/L (tartaric acid)
Residual sugar: <2 g/L
pH: 3,86

Winemaking

Wine ageing: No ageing involved



Process: The grapes were harvested by hand in small boxes. The production of Venta La Ossa joven seeks to enhance the fresh and fruity profile naturally present in the varieties that make up the blend. Fermentation is carried out at a controlled temperature of between 24-25 degrees, working each vineyard independently to enhance the characteristics that each one contributes to the final blend.

Tasting notes



The nose is dominated by red fruit, strawberry and cherry, complemented by spicy and balsamic touches and a hint of black fruit from the Cabernet Sauvignon. In the mouth it is a wine with a certain depth, easy to drink, tasty, fruity and enjoyable.

Vineyard



Soils: The soil compositions are varied, calcareous sands with pebbles, sandy loam or clayey loam, all of them on a calcareous bedrock of different depths, from 0.7m to 2m.

Attitude over sea level: 700-800 meters

Average age: 20 to 50 years-old vines

Climate: Continental and Mediterranean

