

# **OUR WINES I CALIZA**

### [+] Technical dossier

Caliza is the Spanish word for limestone, and represents the pure limestone subsoil found beneath the mineral rich topsoil at the D.O. Dominio de Valdepusa Estate. It is a blend of Syrah (65%) and Petit Verdot (35%) that has been created to deliver an enticingly fruity and approachable wine while also displaying the full body and personality unique to our terroir. This wine was part of Wine Spectators Top 100 wines of 2010. Estate bottled.

Red reserve

### -CURRENT VINTAGE

2007

### -VINEYARD

Completely produced from grapes from our Petit Verdot and Syrah vineyards of the Dominio de Valdepusa estate in Malpica de Tajo, Toledo. The 42 Ha.-Estate has been owned by the Marqués de Griñón family since 1292 and was the first Spanish Estate ever to be granted its own Denominación de Origen in 2002.

# -CONTENTS

14.5%	Alcohol
1.5 gr./l	Residual sugars

1.5 gr./l

3.7

### -PRODUCTION METHODS

The plants are guided in high trellis, using canopy management techniques. They are permanently supervised in order to maximize light exposure on clusters and leaves. The guiding system is Smart-Dyson.

Hand harvest, the fermentation tanks are loaded by gravity after destemming. Prolonged maceration of up to 4-5 weeks. Aging in new and semi-new barrels of French oak (Allier) during 10 months, followed by bottling without any fining or further treatment.

#### -TASTING NOTES

Presenting a deep purple colour with glistening cherry hues. It has alluringly fruity and powerful aromas reminiscent of lush raspberries and ripe, black cherries, delicately balanced by a subtle minerality and notes of cinnamon. In the palate it is a beautifully full-bodied and fresh wine that reveals a silky structure leading to a textured and long lasting finish.





# -RECOMENDATIONS

Ideal with most Mediterranean dishes, especially with pasta, risottos, cheese. It is also an excellent accompaniment to poultry and game birds. Serve at a temperature of 15-17°C. Drink between now and 2015.