



BODEGAS Y VIÑEDOS

Casa del Valle

HACIENDA CASA DEL VALLE

SEL. ESPECIAL

DO Vinos de la Tierra de Castilla

Cabernet, Merlot and Syrah, the perfect coupage

COMPOSITION VARIETY

35% Cabernet Sauvignon, 35% Merlot and
30% Syrah

PRODUCTION PROCESS

The three grape varieties are vinified
separately with a controlled temperature of
below 25°C and 10 to 15 days' maceration
depending on the grape variety. After
blending the wine spent 6-8 months in
American and French oak casks.

TASTING NOTES

Deep, dark black-cherry colour. Initial floral
and ripe red fruit aromas give way to those of
spices, raisins and smoky nuances. Meaty and
full-bodied, supple and a very long finish.



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (España) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com