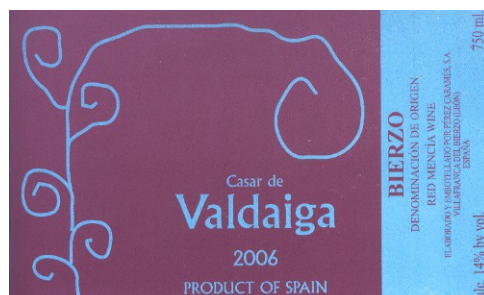


## CASAR DE VALDAIGA X 2006



**Winery Name:** Pérez Caramés S.A.

**Denomination of Origin:** Bierzo

**Grape Variety:** 100% Mencía

**Alcohol Content:** 14% by Vol.

**Process:** The harvest was in the last days of September and the first days of October. The grapes fermented at 28°C during 20 days. After any months the wine made the malolactic fermentation. Bottled on August 2008

**Tasting Notes:** Pretty deep cherry colour. On the nose the wine is fruity with small forest fruits aromas and with minerals notes. On the palate is powerful, fresh, fruity, mineral, with very live tanics and very good and long final.

**Serving Temperature:** 16°C

**Recommended for:** Beef meats, duck, sausages, chesees.