



BODEGAS  
CARLOS PLAZA

## CARLOS PLAZA SELECTION

**Region:** Extremadura

**Grape Composition:** Blend of Tempranillo 70%, Syrah 15% and Merlot 15%.

**Ageing:** 6 months in new French and American oak barrels.

Tempranillo is the Spanish grape par excellence, although nowadays it is being extensively cultivated all over the world. Wines well elaborated with Tempranillo result in full-bodied quality wines, full of character, well-balanced and nicely alcoholic. Although it behaves really well as a monovarietal, we have chosen to blend it with two foreign varieties whose characteristics and needs make the soil and climate of Extremadura an ideal place to be grown.

Syrah varietal adapts itself exceptionally well to dry areas of the Spanish peninsula, moreover, it loves sun and heat, so, with no doubt, Extremadura region in general and Tierra de Barros in particular is more than a perfect area to cultivate this varietal. Syrah grape adds to our Tempranillo color intensity and complexity of aromas and flavours.

Merlot varietal closes this coupage adding softness, freshness and fruit notes.

**Alcoholic Degree:** 13.5%

**Harvest and vinification:** Due to the fact that we can reach very high temperatures in our area we start the harvest of some of the grapes, such as Tempranillo, quite early, mid-end August, being surely the first red grapes to be harvested in Europe. At this moment the fruit has the ideal level of maturation and it is ready to be elaborated. We pick up the grapes manually, put them in 12/15 kilos baskets and try to take it to the winery in no longer than an hour. As it is quite common in Extremadura, we harvest at night time, starting around 4 a.m. until more or less 11 a.m., depending on the heat of the day. These three varieties are fermented separately.

**Tasting notes:** Carlos Plaza Roble shows an intense cherry color with purple and garnet hints. Medium-body, clean and shining.





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Intense and elegant nose. First, aromas of quite mature red fruits. Afterwards, you can notice the subtle aromas provided by the stay in the barrel. Vanilla, cacao and some toasted and spicy hints. Rich in aromas partly due to the use of the two different barrels.

Nice and amiable entry in the mouth. Well-balanced, soft, ripe tannins and delicious notes of liquorice and coffee liquer. Good persistence. It invites to keep on drinking.

Recommendation of food pairing: It matches perfectly with tapas or antipasto. It pairs perfectly with any meat and barbecue dishes, as well as with lighter dishes such as tapas or antipasto, pasta, pizzas. Very nice with fish and chips, or stir-fried vegetables, among many others. Try with chocolate.

**Recommended service temperature:** 14-16°.