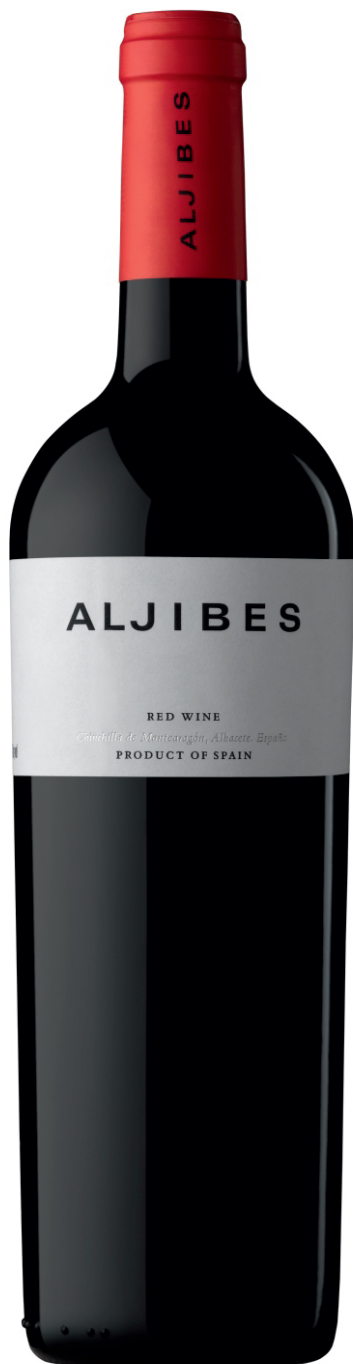




BODEGA
LOS ALJIBES



ALJIBES 2016

Varieties: Cabernet Sauvignon (35%),
Merlot (45%) and Cabernet
Franc (20%)

Vinification: The grapes of this wine have gone
through a triple selection process.
Each variety is vinified separately.

Ageing: 10 months in American and French
oak barrels and 3 months in French oak vats
of 10,000 litres.

Food pairing: Game, red meat.

*Serving
Temperature:* 15° - 17° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14,5 %

This blend of Cabernet Sauvignon, Merlot and Cabernet Franc
has an intense cherry-colour with
mineral and berry aromas, and is elegant and structured
in the mouth.

91 Puntos, James Suckling 2020.

Aljibes 2014, Silver Medal,
Concours Mondial de Bruxelles 2017

Aljibes 2008, Silver Medal,
Concours Mondial de Bruxelles 2012

Aljibes 2007, Silver Medal,
Concours Mondial de Bruxelles 2011

Aljibes 2007, 92 Parker Points,
The Wine Advocate, 2011