

# ALCHEMY

## ALCHEMY'S THE RED LIMITED CUVEE



### Grape Varietal

100% Shiraz

### Production area

Tierra de Castilla, Central Spain

### Alcohol Level

13%

### Ageing & Storage

3-6 months in American Oak barrels.

Best drunk within 18-24 months

### Tasting Note

Tierra de Castilla is one of Spain's most historical yet innovative wine producing areas. The vineyards have a hot and dry climate which produces low yielding fruit of surprising intensity and varietal characteristics.

This beautifully made 100% Shiraz has spent 3-4 months in new American oak barrels. Each 225 litre barrel is individually tasted and only the best barrels are selected to create our limited cuvee of 'The Red'. The time spent in the American oak adds a lovely natural underlying gentle sweetness to the complexity of the wine.

The barrel ageing has softened the Shiraz, allowing the tannins and fruit to integrate beautifully. A wonderfully spicy, moreish red wine.

### Serving & Dining

16c/room temperature. Serve with grilled or roast red meats, ribs, spicy sausages, big flavoured stews and strong, hard cheeses.

What our experts are saying

~ Alun Griffiths MW~

*Clean, fresh aroma with hints of tobacco leaf. Restrained acidity and pleasing ripeness on the palate. Considerable weight, not massive however, and does possess some elegance. Good length.*

~Anne McHale MW~

Little bit of almost Coca-Cola note going on. Ripest fruit of all. Little conected for my taste but very pleasant for the price.

~ Demetri Walters MW ~

*“Pungently fruity. Really fragrant. Juicy. Full of blackberry expression and bolstered by creamy oak and truffly notes. Quite low acidity, but showing a refreshing tartness and seriousness at the end”*