

ALCHEMY

ALCHEMY'S THE RITUAL



Grape Varietal

100% Cabernet Sauvignon

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 and 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% Cabernet Sauvignon has spent 3-6 months in new American oak barrels. Each 225-litre barrel is individually tasted and only the best barrels are selected to create our limited cuvée of 'The Ritual'. The time spent in the American oak adds a gentle natural sweetness to the complexity of the wine.

The barrel ageing has softened the Cabernet, so the tannins and fruit have integrated beautifully over time. A wonderfully bold and complex 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~

“More ripeness and dark fruit on this one with a soft and not-too-acidic finish. V gluggable”

~ Demetri Walters MW ~

“Good balance of blackcurrant and leafiness with an underlying earthiness and a mouthfilling richness”

~ Simon Field MW ~

“Modern Cabernet, but with the rough edges of precocity ironed out by skilful winemaking; an attractive fluorescent colour, then aromatics of kirsch and bilberry, a hint of forest floor in the distance. The palate is pleasingly sophisticated, with silky modestly grainy tannins and a gentle floral cadenza to hold the attention beyond the reassuring purity of the fruit”