alchemywinesltd | Dedicated to Creation

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.

Packaging/Pallet Size

12 bottles per case - 750ml per bottle.

60 cases per pallet - 12 cases per layer

Also available in 1.5 litre bottles

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