



ALLOZO

CASAJUANA TEMPRANILLO GARNACHA

Alcoholic strength:	14% vol.
Grape variety:	Tempranillo 50%, Garnacha 50%
Appellation:	D.O.P. La Mancha
Ageing:	Six months in three year old French oak.
Producer:	Bodegas Centro Españolas, S.A.
Vineyards location:	Tomelloso surroundings

Sensorial tasting:

It has a lifted, crisp bouquet of blackberry, cedar and small dark cherries that opens pleasingly with aeration.

The palate is full bodied, slightly viscous in texture, with plump black fruit, graphite and bilberry notes.

There is a good weight and concentration, and it does not tip over into cloyingness on the finish. Very fine.

Temperature of service:	14 - 16 °C
Food pairing:	Mushroom risotto, lamb stew, sweetbreads, migas (fried bread crumbs) and morteruelo (hot meat pate).



BODEGAS CENTRO ESPAÑOLAS, S.A.
Ctra. Alcázar de San Juan, Km. 1 – 13.700 Tomelloso(C.Real) SPAIN
Tel: +34-926 505653/54 • Fax: +34-926 505652
e-mail: exportacion@allozo.com • www.allozo.com