

Tres Reyes

I.G.P. Castilla

Coleccion GST 2018

Since 1993, we have been continually searching for "Excellence Made in Spain" throughout the kingdom and this modern range of wines is the culmination of that effort. During this time, three winemakers have been crossing the nation to discover exactly the right terroir and grape varieties to craft this newest, Tres Reyes, range. Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Madrid is a daily luxury at your reach drinking Tres Reyes. The journey is continuous and our team is actively looking for a new magical plot of land for the next wine. "Siempre Buscando" is our motto and the source of our inspiration. An area with a very long history of winemaking, the province of Toledo offers the ideal environment for making wines with unique structure and freshness. Its continental climate with hot summers and an annual total of less than 400mm of rainfall produces very small yields of highly concentrated grapes. The altitude also ensures there is a large thermal contrast between night and day temperatures, allowing for the retention of acidity and intense aromas during the cool nights, resulting in well-balanced, flavourful wines. The Tres Reyes winery sources its grapes from 100 ha of its own vineyards planted with Tempranillo, Cabernet Sauvignon, Merlot, Petit Verdot and Chardonnay. The winery, a modern, functional building, holds a stock of 4,500 barrels, of which 80% are French oak (Taransaud, Saury, François Frères) and 20% American oak (Canton.) These provide a wealth of aromatic notes to modern, highly complex wines. The guiding philosophy and determination of its founders has ensured that the family-owned winery – while drawing on its history – has been able to adapt with the times. It is equipped with cutting-edge facilities that allow it to produce wines of the highest quality for international markets.

The harvest

During this year we have contemplated how we went from one of the most atypical harvests in history, as was the 2017 characterized by the drought, to a diametrically opposed harvest, where the generous rains and cool temperatures, have delayed the harvest and left its imprint on the wines that we will enjoy in the coming months and years. The vine continues its cycle during a summer with normal temperatures and rains, without noticeable meteorological accidents and supported by a more than satisfactory water reserve. The maturation takes place slowly and although the maturation conditions are ideal, moist soil and moderate temperatures (with high contrast between day and night), the accumulated delay prepares us for a very late harvest. The first wines confirm a harvest of good quality, with wines less alcoholic and lighter and more acidic than previous vintages, with a predominance of fresh notes, citrus in white and red fruits in the case of red wines.

Vinification

The grapes are received and inspected upon arrival at the winemaking cellar and were pre-macerated for 24 hours. Afterwards, they are de-stemmed and crushed. Fermentation and maceration occurs in stainless steel deposits over eight days at a controlled temperature, after which they are emptied and the skins pressed. The next step is malolactic fermentation before finally being filtered and bottled.

The ageing

Following fermentation, the wine was aged in American and French oak for eight months, in a medium-high humidity cellar and at temperatures between 13-16° C. The barrel-ageing is followed by a further six months minimum in the bottle to round-out the wine.

Tasting notes

Colour: Intense, deep and elegant garnet-red colour with violet hues.

Nose: Intense aromas with hints of ripe fruit, sweet spice and balsamic notes in the background.

Palate: Round, warm, with toasted nuances and pleasant tannins. Well balanced with a persistent and elegant finish.

Food pairing: Roasted lamb and beef, elaborate lamb dishes in sauce,

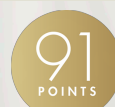
AR A E X
Grands
Spanish Fine Wines

Tres Reyes



Technical data

Varietals	50% Syrah, 50% Tempranillo.
Vine Age	More than 20 years on average.
Fermentation Temperature	26°C
Fermentation & Maceration Period	10 Days.
Barrel Composition	American & French Oak.
Barrel Age	2-3 Years
Time in Barrel	12 Months.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,1g/L
pH	3,8
SO2 free (mg/l)	91 mg/L
Suggested serving temperature	16-18°C
Winemaker	Pedro Huerta



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different types of stews, Spanish Iberico charcuterie and cured cheeses too, such as Manchego and Roquefort.