

# Tres Reyes

I.G.P. Castilla

## Tempranillo Syrah 2022

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

The main meteorological characteristics of this harvest have been the intense heat and the extreme drought that have occurred since mid-May. The summer has been the hottest since there are records, with successive heat waves and a total absence of rain, which has made the vine suffer in an extreme way in order to complete its annual cycle. The state of health has been impeccable. However, the effects of heat and drought have been felt on quality since there were hardly any resources to achieve an acceptable maturation. Yields have been reduced compared to a normal year. In short, this is a vintage with low production, moderate alcohol content and low acidity, facts that will limit the wine's aging capacity. A vintage where, in general, young people and short aging will probably be the best options.

### 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 is aged in American and French oak for 4 months at temperatures between 13-16° C. The barrel-ageing is followed by another four months in the bottle.

### Tasting notes

**Colour:** Intense, brilliant and clean ruby colour.

**Nose:** Intense and complex aroma with hints of ripe fruits, plums and savoury notes including toasted nuts.

**Palate:** Round, warm, very well balanced and with a persistent finish.

**Food pairing:** Roasts, grilled meats, vegetables and medium and strong cheeses.

AR A E X  
Grands  
Spanish Fine Wines

Tres Reyes



## Technical data

Varietals	70% Tempranillo, 30% Syrah.
Vine Age	More than 20 years on average.
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days.
Barrel Composition	American & French Oak.
Barrel Age	2-3 Years
Time in Barrel	4 Months.
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,6g/L
pH	3,68
SO2 free (mg/l)	128 mg/L
Residual sugar (gr/l)	9,2
Suggested serving temperature	16-18°C
Winemaker	Dani Huerta



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