



CRISTO DE LA VEGA  
SPAIN



## MARQUÉS DE CASTILLA

YOUNG WHITE  
D.O. MANCHA 2006

### Brand

Marqués de Castilla

### Variety

Airén

### Graduation

11,5% Vol.

### Elaboration

Selection of grapes and  
fermentation as controlled  
temperature

### Tasting

Pale colour, aromatic, light and  
fruity with pear and apple  
reminiscences

### Gastronomy

Serve it cold, accompanied by  
shellfish and white fish

**Bodegas Cristo de la Vega – Export Department**

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**CRISTO DE LA VEGA  
SPAIN**

**MARQUÉS  
DE  
CASTILLA**

**YOUNG ROSÉ  
D.O. MANCHA 2006**



**Brand**

Marqués de Castilla

**Variety**

Garnacha - Tempranillo

**Graduation**

12,5% Vol.

**Elaboration**

Selection of grapes, brief maceration  
and controlled fermentation.

**Tasting**

Fresh and aromatic wine that  
remembers the raspberry.

**Gastronomy**

Serve it cold together with shellfish,  
salads and fish in general.

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SPAIN**



## **MARQUÉS DE CASTILLA**

**YOUNG RED WINE  
D.O. MANCHA 2006**

### **Brand**

Marqués de Castilla

### **Variety**

Tempranillo - Syrah - Merlot

### **Graduation**

12,5% Vol.

### **Elaboration**

Selection of grapes and fermentation as controlled temperature.

### **Tasting**

Wine clean and brilliant, cardinal red tones with ruby reflections. Currant aromas with notes of vanilla and blackberry.

### **Gastronomy**

Ideal for red meats, game and cured meats.

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**CRISTO DE LA VEGA  
SPAIN**



**MARQUÉS  
DE  
CASTILLA  
CRIANZA RED WINE  
D.O. MANCHA 2003**

**Brand**

Marqués de Castilla

**Variety**

Tempranillo

**Graduation**

12,5% Vol.

**Elaboration**

Careful selection of our best Tempranillo grapes, with a long maceration, thus giving structure and roundness.

**Ageing**

Six months in medium-toasted American oak barriques and twelve months in bottle.

**Tasting**

Wine of intense cherry-red colour, with blackberry and cardinal-red tones, aromas to red fruits with contribution of vanilla, smoke and liquorice notes, intense and complex. On the palate it is very structured and round, with sweet tannins of the oak.

**Gastronomy**

Red and Iberian meat, game, fatty or cured cheese and pâté.

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**CRISTO DE LA VEGA  
SPAIN**



**MARQUÉS  
DE  
CASTILLA  
RESERVA RED WINE  
D.O. MANCHA 2002**

**Brand**

Marqués de Castilla

**Variety**

Tempranillo - Cabernet Sauvignon

**Graduation**

12,5% Vol.

**Elaboration**

Careful selection of our best Tempranillo and Cabernet Sauvignon grapes with a long maceration, thus giving structure and roundness.

**Ageing**

Twelve months in American oak barriques and twenty-four months in bottle.

**Tasting**

Attractive, of high density, clean and bright. Ruby red with sparkling highlights around the rim. Its bouquet highlights the aromatic complexity reminiscent of its ageing, together with traces of ripe fruit of the forest. With a flavoursome and warm palate. Highly structured, round and intense aftertaste

**Gastronomy**

Perfect accompanied with red meats, game and cured meats.

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