



Méntrida
Denominación de Origen
TOLEDO

Agrovillarta Winery

Crta. Nacional 403, Km. 48
45910 - Escalona de Alberche
Toledo (España)
Telephone: +34 925 74 00
Fax: +34 925 74 00
Mail: comunicacion@haciendavillarta.com
Web: www.haciendavillarta.com Name of the person in charge: José Calero Nozmediano,
Position at the company: Manager
Contact phone: +34 925 74 00

At Hacienda Villarta, some places are recognized since time immemorial for the high quality of its fruits. The base grapes of this wine come from one of them. The farm is located near the ancient Roman settlement of Escalonia and Alberche riverside.

Next to their vineyards stands a modern winery with large production premises where stainless steel vats of 500 hl are located together with filtration, decanting and temperature control equipments.

Its spectacular aging cellar, unique in Spain with perched barrels on an ornate structure, is underground and contains about 4,000 barrels of American and French oak deployed in seven heights.

All the environment is a magnificent setting for wine.

Technical data of wines

Name of the brand: Besanas
Type of wine: Red Aging Wine and Reserve Red Wine
Vigneron/enologist: Raúl Galán Blanco
Varieties: Tempranillo, Cabernet Sauvignon, Merlot, Syrah
Agriculture: Conventional, in transformation to ecological

- Localization of the vineyard: Escalona Municipal Area, Gredos Mountain Range
- Climate: Continental - Mediterranean, abundant sun hours and freezing night breezes.
- Soil: Loam-clay-sandy
- Plots or hectares: 29 plots, 140 hectares
- Orientation:
- Altitude:
- Age of the vineyard 5-25 years





Méntrida

Denominación de Origen
TOLEDO



Elaboration:

- Elaboration by human means and equipment
- Not-scratched grapes
- Time of fermentation: more than one month
- Fermentation in stainless steel deposits
- 28° centigrades temperature
- Once bottled, the wines rest in bottlers at an ideal temperature for more than eight months.
- Aging: It ages in Allier French oak and American Oak of medium toasting barrels for a little bit more than 12 months.
- Bottling: It is clarified, stabilized and filtered just the less possible.

Analytical data:

- Alcoholic content: 13,5 - 14%
- pH: 3 - 3,5
- Total acidity 5.5
- SO2 total (mg/l): 90

Suggestions

- Service temperature: 18°C
- Precipitates can appear

Production: (in bottles and liters) 700.000 - 800.000 liters (not all the wine is bottled; reservation of 30.000 a 60.000 botellas)

Boxes format: boxes of 6 and 12 bottles.