



Méntrida
Denominación de Origen
TOLEDO

Cesar Benayas Winery

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Of ancient winemaking tradition, recently focusing on local Cooperative of El Casar, Benayas family decides to revive the family winery, situated next to their home in El Casar de Escalona, with the aim of developing rosé and red wines aged in barrels with grapes coming from own vineyards. Thus, the winery combines tradition and modernity, keeping the functionality of the building in which wines are produced under strict quality criteria. The varieties Grenache, Syrah, Tempranillo and Graciano and the new Petit and Verdot lately planted on the farm located in municipal areas of El Casar and Hormigos.

Technical data of wines

Name of the brand: ENCASTAO (red aging) y AFFAIRE (rosado)

Type of wine: Crianza Red Wine and Young Rosé Wine

Varieties: Currently, two red wines aged in barrels are produced, one with Syrah variety and another with varieties of Garnacha and Tempranillo, and a Garnacha Rosé.

Agriculture: Conventional, unirrigated vineyards in trellis

Vineyard:

- Localization of the vineyard: El Casar de Escalona and Hormigos
- Climate: Continental - Mediterranean
- Soil: Sandy, clay, loamy, loamy-clay with sandy veins.
- Plots or hectares:
- Orientation:
- Altitude:
- Age of the vineyard 30 years Garnacha, the rest 12 years and subsequent plantations.





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Elaboration:

Rosé wine, elaboration by tapping, young.

Aging: With regard to red wines, their aging is between 6 and 12 months in Bordeaux barrels of American Oak and medium toasting. Bottling: Without filtering, clarified with fishtail in Rosé and the red wines with Ovalbumin and natural stabilization of the winter

Analytical data: depending on harvests and types of wine, varieties etc..an average in red wines could be:

- Alcoholic content: 14,5 - 14%
- pH: 3.7
- Total acidity (g/l) 5.2
- SO2 total (mg/l): 70

Suggestions

- Service temperature: Red 16-18° and Rosé 7°
- To be opened 1 hour before serving so that the wine expresses its organoleptic properties better.
- Rosé: combine with pastas and rices, soft cheeses Red wines; combine with game meats, roast lamb from Talavera, red meats and strong cheeses

Production (in bottles and liters) 20.000 bottles/year

Boxes format: boxes of 6 units.