



Import / Export
CASTILLO DE LA VEREDAD SIRAH

CATEGORY: Dry Red Wine.

ALCOHOLIC GRADE: 12%

SUGAR: < 4 GR/L.

ORIGIN: Wine from Spain

SOIL: Calcareous Clay

CLIMATE: Climate

continental with Mediterranean influence,
mild temperatures all year round, warm
by day and cool at night, very sunny, with a
rainfall of 500 mm. year.

VARIETAL: Sirah

VINIFICATION: The harvest is done mechanics by varieties, which are put on the various
deposits with shirts for temperature control, where the grapes fermented 18 °C. Once
finished to improve process and finished their development(filtered by paper filter 0,65
micres,estabilization by cold - 4°C), these wines passed to bottled

WINEMAKER NOTES: Colour bright red wine
and intense aromas of fruit red and black
The palate has soft fruit balanced fund
on a background of spice and vegetable

SERVING SUGESTIONS: Excellent tally with red
and white meat, Stew and big game . To be
served at 16°C.

Address: [C/ Atajate N° 23, Pol. Ind. La Estrella, 29006, Malaga, Spain.](#)

E-Mail: admin@axaolivos.com Phone: +34 952 320 453 Fax: +34 952 320 475

Web Site: www.axaolivos.com

CASTILLO DE LA VEREDA MERLOT

CATEGORY: Dry Red Wine.

ALCOHOLIC GRADE: 12%

SUGAR: < 4 GR/L.

ORIGIN: Wine from Spain

SOIL: Calcareous Clay

CLIMATE: Climate

continental with Mediterranean influence,
mild temperatures all year round, warm
by day and cool at night, very sunny, with a
rainfall of 500 mm. year.

VARIETAL: Merlot

VINIFICATION: The harvest is done mechanics by varieties, which are put on the various
deposits with shirts for temperature control, where the grapes fermented 18 °C. Once
finished to improve process and finished their development(filtered by paper filter 0,65
micres,estabilization by cold - 4°C), these wines passed to bottled.

WINEMAKER NOTES: Colour bright red wine

and intense aromas of fruit red and black

The palate has soft fruit balanced fund on a
background of spice and vegetable.

SERVING SUGESTIONS: Excellent tally with red
and white meat. To be served at 16°C

CASTILLO DE LA VEREDA TEMPRANILLO

CATEGORY: Dry Red Wine.

ALCOHOLIC GRADE: 12%

SUGAR: < 4 GR/L.

ORIGIN: Wine from Spain

SOIL: Calcareous Clay

CLIMATE: Climate

continental with Mediterranean influence,
mild temperatures all year round, warm
by day and cool at night, very sunny, with a
rainfall of 500 mm. year.

VARIETAL: Tempranillo

WINEMAKER NOTES: Colour purple red wine

and intense aromas of fruit red and black

The palate has soft fruit balanced fund

SERVING SUGESTIONS: Excellent tally with red
and white meat,pasta . To be served at 16°C

Address: [C/ Atajate N° 23, Pol. Ind. La Estrella, 29006, Malaga, Spain.](#)

E-Mail: admin@axaolivos.com Phone: +34 952 320 453 Fax: +34 952 320 475

Web Site: www.axaolivos.com

VINIFICATION: The harvest is done mechanics by varieties, which are put on the various deposits with shirts for temperature control, where the grapes fermented 18 °C. Once finished to improve process and finished their development(filtered by paper filter 0,65 micres,estabilization by cold - 4°C), these wines passed to bottled.

CASTILLO DE LA VEREDA CABERNET SAUVIGNON

CATEGORY: Dry Red Wine.

ALCOHOLIC GRADE: 12%

SUGAR: < 4 GR/L.

ORIGIN: Wine from Spain

SOIL: Calcareous Clay

CLIMATE: Climate

continental with Mediterranean influence,
mild temperatures all year round, warm
by day and cool at night, very sunny, with a
rainfall of 500 mm. year.

VARIETAL: Cabernet Sauvignon

VINIFICATION: The harvest is done mechanics by varieties, which are put on the various deposits with shirts for temperature control, where the grapes fermented 18 °C. Once finished to improve process and finished their development(filtered by paper filter 0,65 micres,estabilization by cold - 4°C), these wines passed to bottled.

WINEMAKER NOTES: Colour Ruby red wine

intense markings and intense aromas of fruit

red and black on a background of spice

Mouth shows dense, meaty, velvety .

SERVING SUGESTIONS: Excellent tally with red

meat and hunting. To be served at 16°C

Address: [C/ Atajate N° 23, Pol. Ind. La Estrella, 29006, Malaga, Spain.](#)

E-Mail: admin@axaolivos.com **Phone:** +34 952 320 453 **Fax:** +34 952 320 475

Web Site: www.axaolivos.com