



Caliza Gran Selección

Caliza Gran Selección is made from Tempranillo grapes selected from vineyards with a maximum production of 4,000 Kilograms per hectare. The grapes are harvested by hand so that each one of the clusters reaches our winery in excellent condition.

Region

VARIETY
Tempranillo

STYLE
Still wine.

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Serve between 15-18°C.

Tasting Notes

Bright cherry colour with purple hues; a characteristic of young wines. This wine has aromas of red berries and violets. On the palate there are flavours of concentrated black berries, along with a generous texture and integrated tannins.

Food Pairing

It is a perfect wine to go with all types of meat, poultry, pâté or cured cheese.

Technical Information

A more intense maceration than the usual one for young wines, but also a delicate process that aims to obtain the sweet tannins with character as well as the floral aromas of red fruits that characterise Tempranillo grapes. Fermentation then takes place between 22 and 25 °C.

Once the alcoholic fermentation is over malolactic fermentation also takes place to soften tannins in order to increase the sensation of volume and sweet tannins.

Awards

SILVER

2020 China Wine&Spirits Awards Best Value: Caliza Gran Selección 2018

2018 AWC Vienna: Caliza Gran Selección 2017