



Varietal Wine

Contenda Shiraz

Using our generations of careful wine making, we have created a Spanish wine full of ripe damson flavour and a silky texture from the international grape variety, Shiraz.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Shiraz

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

With a deep purple colour this wine has lots of fruity aromas, while ripe plum and damson fruit flavours combine on the palate for a smooth and gently spiced finish.

Food Pairing

Enjoy with bangers and mash.

Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually takes from 3 to 4 days. Fermentation takes place under controlled temperature in stainless steel tanks that never rise above 25°C.