



## Vino de la Tierra de Castilla Consigna Cabernet Sauvignon

The Cabernet Sauvignon grapes are grown under the cold winters and very hot summers that characterise the extreme continental climate of this region.

### Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY  
**Cabernet Sauvignon**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Between 15-17°C**

### Tasting Notes

Intense dark red in colour with pleasant aromas of black and red fruits and green pepper. On the palate this wine has good tannin and structure; this is a pleasant, dense and full-bodied wine with a long balanced finish.

### Food Pairing

This wine is a perfect accompaniment to roast vegetables, pork dishes, rice dishes, stew or roast lamb.

### 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. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place in stainless steel tanks for 15-17 days at 14-16°C. The process is then completed by a short ageing period on lees that result in an elegant, well-structured wine that is designed to be consumed young.



## Vino de la Tierra de Castilla Consigna Tempranillo-Shiraz

Consigna is made from a coupage between Tempranillo and Shiraz grapes. The grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures.

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VARIETY  
**Tempranillo and Shiraz**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Between 15-17°C**

### Tasting Notes

Deep red colour with purple tones. The bouquet combines the aromas of red and black berries. On the palate, this wine shows a perfect balance of tannin and fruit with a rich texture.

### Food Pairing

A perfect accompaniment to rice, pork and lamb dishes.

### Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period for 3 or 4 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C for 6 to 8 days. The result is an elegant, well-structured wine that is designed to be consumed young.



## Vino de la Tierra de Castilla Consigna Garnacha Rosé

Garnacha grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures in Tierras de Castilla. This rosé is created using the traditional methods in this region.



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VARIETY  
**Garnacha**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12.5%**

SERVING TEMPERATURE  
**Best served cold between 8-10°C.**

### Tasting Notes

An attractive pink color, the bouquet maintains the original aromas of fresh fruit with hits of red berries. Rich and balanced on the palate with a generous lingering finish.

### Food Pairing

Ideal for seafood, fish dishes and vegetable soup.

### 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. First, the must undergoes cold maceration for 8 to 10 hours. The contact between the must and the grapes' skin gives the wine its characteristic pink shade. Then, fermentation takes place at 16-18 ° C for up to 10-days, resulting in a light, clean and fruity wine.