

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.

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
Tempranillo and Shiraz

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17ºC

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 blance 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 25oC for 6 to 8 days. The result is an elegant, well-structured wine that is designed to be consumed young.



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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.

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VARIETY **Cabernet Sauvignon**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC**

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 at 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 Merlot

Merlot is one of the most important grape varieties grown in Castilla-La Mancha since it is well adapted to its climate.

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VARIETY	STYLE
Merlot	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Serve between 15 and 17ºC**

Tasting Notes

This wine has a complex aromas of plum and black cherry. The palate is rich and well defined with soft tannins that contribute to enhace this elegant and well balanced wine.

Food Pairing

A perfect accompaniment to red meat or game, rice in broth or lamb.

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 in temperature controlled stainless steel tanks for up to 8 days never over 25ºC. The result is an elegant, well-structured wine that is designed to be consumed young.



Vino de la Tierra de Castilla

Consigna Chardonnay

The Chardonnay vineyards in Tierra de Castilla are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines already hold great promise to the world.

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VARIETY	STYLE
Chardonnay	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 8-10ºC**

Tasting Notes

Pale yellow with hints of gold. on the nose this wine shows aromas of apple, peach an tropical fruits. On the palate the wine is soft and unctuous with a fresh and clean finish.

Food Pairing

The perfect accompaniment to pasta dishes, seafood and fresh cheese.

Technical Information

Its 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 short period of cold maceration of around 6 hours. Fermentation takes place at 14-16ºC in stainless steel tanks for up to 12-15 days. It is followed by a short ageing period on lees to produce an elegant, fresh and fruity wine.



Vino de la Tierra de Castilla

Consigna Verdejo Sauvignon Blanc

This wine is a blend of two grapes, Verdejo and Sauvignon Blanc, achieving complement and enhance the qualities of these two grape varieties to create a different wine, more complete and with its own identity.

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VARIETY **Verdejo and Sauvignon Blanc.**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve cold (8-10º C).**

Tasting Notes

Pale lemon colour with steel hues. Intense aromas of a wide range of citrus and exotic fruits such as pineapple and papaya and with a subtle tinge of herbs. Fresh, fruity and lively palate.

Food Pairing

Particularly ideal for any fish or seafood, pasta or rice salads.

Technical Information

Each elaboration phase is carefully controlled. The best batches of Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage of Verdejo and Sauvignon Blanc.



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.

VEGANO

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VARIETY **Garnacha**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Best served cold between 8-10ºC.**

Tasting Notes

An atractive 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 º C for up to 10-days, resulting in a light, clean and fruity wine.