

PAGOS
DEL REY

Vino de la Tierra de Castilla y León
El Aviador Tempranillo

To most people, the sky is the limit. To El Aviador, The Sky is home. Tempranillo is the Spanish grape variety par excellence and it is grown widely throughout the region of Castilla y Leon, having different local names like Tinta de Toro, Tinta del País, etc.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographic indicator for wines produced at the autonomous region of Castile and León, on the northern Spanish plateau.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Serve between 14-16º C**

Tasting Notes

Colour: Deep cherry red with purple tones. On the nose: Aromas of red and black berries, with a hint of liquorice. On the palate: Concentrated flavours of black fruits with a perfect balance between fruit and tannins. Round, soft and persistent.

Food Pairing

A perfect accompaniment to all kinds of starters such as sliced chorizo or Serrano ham, rice, pasta, and cheese.

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 8 or 10 days. Then, fermentation takes place in stainless steel tanks at 22-24 ºC in order to yield the optimum balance of tannins and fruit.



Vino de la Tierra de Castilla

El Aviador White

To most people, the sky is the limit. To El Aviador. The Sky is home. The wines from Tierra de Castilla are showing great promise for the future for the combination of the local grape varieties, like Verdejo and for foreign varieties like Sauvignon Blanc.

VEGANO

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 **Verdejo & Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8 to 10ºC**

Tasting Notes

Pale lemon in colour with green reflections. On the nose it displays aromas of white fruits such as tropical fruits and pineapple. The palate is fresh and elegant.

Food Pairing

Great match for mediterranean salads, fish and seafood.

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 out of Verdejo and Sauvignon Blanc.



Vino de la Tierra de Castilla

El Aviador Rosé

To most people, the sky is the limit. To El Aviador. The Sky is home. The Tempranillo grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures. This rosé is created using the traditional methods in this region.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
VEGANO

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 – Garnacha**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Best served cold (8-10º C)**

Tasting Notes

A wine of an attractive strawberry red. Deep bright cherry pink. Aromas of fresh fruit with hints of strawberry and other red berries. Rich and balanced palate. Bright, clean, fresh and fruity, moderately acid with an elegant finish.

Food Pairing

Ideal with seafood, grilled, vegetables, mushrooms, fish dishes and soups.

Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. Traditional rosé methods are employed to ensure the wine acquires its characteristic shade. First, the must undergoes cold maceration for 6 to 8 hours. Then, fermentation takes place at 16 º C for up to 10-12 days, resulting in a very fruity and sweet wine.