

Varietal Wine

Conquesta Shiraz

Our experience in winemaking, based on several generations, has allowed us to create this wine capable of expressing the rich intensity of the aromas of plum and black cherry and smooth and silky texture of the international Shiraz variety.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. 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 sucha 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 **13%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

It is a deep purple colour, and has the smell of violets, plums and blackberries. When you taste it, you will notice the flavours of plum jam, blackcurrant and blackberry, which leave a nice, long-lasting taste in your mouth.

Food Pairing

Perfect with rice dishes with meat, pork and lamb.

Technical Information

During the maturation of the grapes, strict controls are carried out in the field to obtain a wine balanced with just the right levels of sugar and acidity. The must goes through a period of cold maceration for 3 or 4 days. Fermentation takes place at a controlled temperature for 8 days in stainless steel tanks at temperatures not exceeding 25ºC, resulting in a fresh and fruity wine designed for early consumption.