

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 15-17ºC**

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.