

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

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 **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.