

## Consigna Merlot



*Felix Solis*

### 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.

#### 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  
**Merlot**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Serve between 15 and 17°C**

#### 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 enhance 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 25°C. The result is an elegant, well-structured wine that is designed to be consumed young.