

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	STYLE
Merlot	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Serve between 15 and 17ºC**

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 enhace 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 25ºC. The result is an elegant, well-structured wine that is designed to be consumed young.