

Vino de la Tierra de Castilla

Consigna Tempranillo-Shiraz

Consigna is made from a coupage between Tempranillo and Shiraz grapes The grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures.

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
Tempranillo and Shiraz

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17ºC

Tasting Notes

Deep red colour with purple tones. The bouquet combines the aromas of red and black berries. On the palate, this wine shows a perfect blance of tannin and fruit with a rich texture.

Food Pairing

A perfect accompaniment to rice, pork and lamb dishes.

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 at a controlled temperature in stainless steel tanks that never rises above 25oC for 6 to 8 days. The result is an elegant, well-structured wine that is designed to be consumed young.