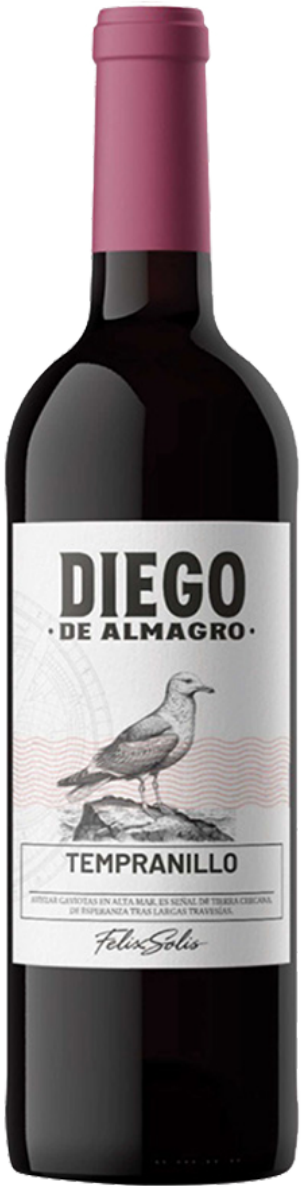


Vino de la Tierra de Castilla

Diego de Almagro Tempranillo

To produce Diego de Almagro Tempranillo it is necessary to extract the optimum amount of tannin and fruit from the grapes by preserving their natural flavours and aromas. It is a living evidence that fruitiness can also have body.

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
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12%	**Best served between 15-18ºC**

Tasting Notes

Intense ruby in colour with deep and complex aromas of ripe red fruits, oak and spices. On the palate it is mellow with ripe tannins.

Food Pairing

Smooth and fruity, this wine can be enjoyed with light tapas and is suitable to accompany any type of meat and cured cheese.

Technical Information

The must ferments under controlled temperature to obtain the maximum aromatic potential from the variety and its elegant tannins.