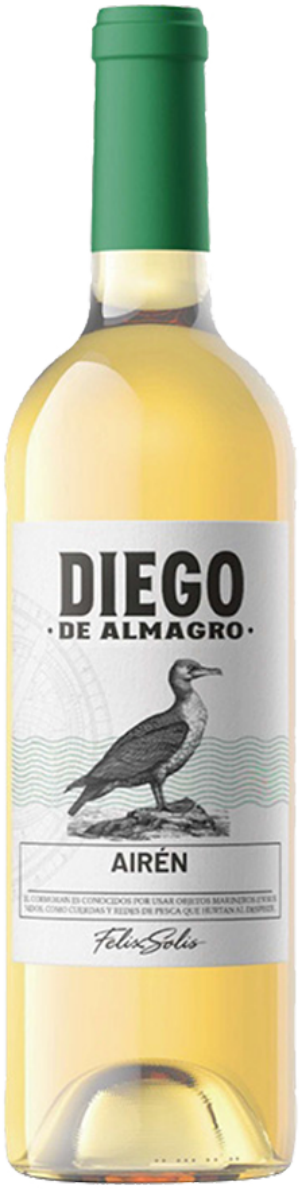


Vino de la Tierra de Castilla

Diego de Almagro Airén

Diego de Almagro has been born to conquer palates from all over the world. With the maximum respect to indigenous varieties, technology and expertise have come together to give birth to a modern style of wine, suitable for international taste.

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 **Airén**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Best served chilled (7-9ºC)**

Tasting Notes

This is a bright yellow wine. It carries aromas of floral notes, pear and apple. Its palate is well-balanced with subtle herbs and citrus fruits touches.

Food Pairing

A perfect companion for steamed fish with vegetables, seafood, octopus, as well as for cold and warm soups.

Technical Information

This wine is made out of the best grapes. A number of techniques including cooled fermentation allow us to preserve the delicacy, youth and freshness of this variety. Before proper pressing, the run juice is macerated for 6-8 hours at a low temperature. The fermentation takes place at 14-16ºC in stainless steel tanks, where the maximum freshness and aromas are extracted.