

Vino de la Tierra de Castilla

El Aviador Rosé

To most people, the sky is the limit. To El Aviador. The Sky is home. The Tempranillo grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures. This rosé is created using the traditional methods in this region.

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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 – Garnacha**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Best served cold (8-10º C)**

Tasting Notes

A wine of an attractive strawberry red. Deep bright cherry pink. Aromas of fresh fruit with hints of strawberry and other red berries. Rich and balanced palate. Bright, clean, fresh and fruity, moderately acid with an elegant finish.

Food Pairing

Ideal with seafood, grilled, vegetables, mushrooms, fish dishes and soups.

Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. Traditional rosé methods are employed to ensure the wine acquires its characteristic shade. First, the must undergoes cold maceration for 6 to 8 hours. Then, fermentation takes place at 16 º C for up to 10-12 days, resulting in a very fruity and sweet wine.