

Contenda Cabernet Sauvignon

Tierra de Castilla / Red



The grapes are grown in old, low growing vineyards of 6 000 ha and we have refined this wine to express the rich fruit intensity of blackcurrants, with a smooth velvety texture through generations of careful winemaking.

GRAPE

100% Cabernet Sauvignon

STYLE

Still wine

REGION

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographical indication for wines located in the autonomous region of Castile La Mancha. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce.

TASTING NOTES

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours and subtle spices. This elegant and full bodied wine has good tannin structure and a long balanced finish.

FOOD PAIRING

Enjoy with roasts or a grilled steak.

ALCOHOL CONTENT

12,5°

BEST SERVED

Between 15-17°C

TECHNICAL INFORMATION

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually lasts for 1 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C.