

# Orquesta Cabernet Sauvignon

Vino de la Tierra de Castilla / Red



The Cabernet Sauvignon grapes are grown in old, low growing vineyards of 6 000 ha. Very cold winters and very hot summers characterise the extreme continental climate of the region.

## 🍷 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

Colour: Intense dark red. On the nose: Aromas of black and red fruits and a hint of green pepper. On the palate: Fruity with vegetal characteristics. This elegant and full bodied wine has good tannin and structure and a long balanced finish.

## 🍴 FOOD PAIRING

Due to its complexity and variety of shades, this wine is a perfect accompaniment to roast vegetables, pork dishes, rice dishes, stew or roast lamb.

## °C ALCOHOL CONTENT

13°

## 🍷 BEST SERVED

Between 15-18°C

## i 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 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 24 °C for up to 6-8 days, resulting in an elegant, well-structured wine that is designed to be consumed when young.