

Orquesta Tempranillo

Vino de la Tierra de Castilla / Red



Tempranillo is the Spanish grape variety par excellence and it is grown widely throughout the region. The quality of the wines produced from this grape is well known, as much for the young wines as the older oak aged wines.

GRAPE

100% Tempranillo

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: Deep red with purple tones. On the nose: Aromas of red and black berries, with a hint of violet. On the palate: Concentrated black fruits flavours with a perfect balance of fruit and tannins rounded off with a touch of toasted oak.

FOOD PAIRING

A perfect accompaniment to meat or game dishes (deer or venison) or paté.

ALCOHOL CONTENT

13°

BEST SERVED

Between 15-18°C

TECHNICAL INFORMATION

The 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 maceration that lasts for 3 to 4 days. Fermentation takes place in stainless steel tanks at a controlled temperature that does not rise above 25 °C for up to 10 days in order to retain the optimum balance of tannins and fruit.