

Caliza Gran Selección

D.O. La Mancha / Red



Caliza Gran Selección is made from tempranillo grape variety. Grapes are chosen from vineyards with a production of 4,000 Kilograms per hectare. The harvest is carried out by hand, which means that all the bunches of grapes arrive intact at the winery in excellent conditions.

Y GRAPE

Tempranillo

***** STYLE

Still wine.

📍 REGION

In the former kingdom of Castilla La Mancha, central Spain is the largest continuous vine-growing area in the world with 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The Denominación de Origen (D.O.) borders Valencia and Murcia to the east, Extremadura to the west, Andalucía to the south and Madrid to the north-west. Winemaking originated here in Roman times and was certainly widespread during medieval times. Moreover, the versatility of the land has resulted in the introduction of an array of international grape varieties.

🍷 TASTING NOTES

Bright cherry colour with purple hues; a characteristic of young wines. this wine has aromas of red berries, violets and hints of toasted oak. On the palate there are flavours of concentrated black berries, along with a generous texture and integrated tannins.

🍴 FOOD PAIRING

All types of meat, poultry, pate and cheese.

°C ALCOHOL CONTENT

13.5°

🍷 BEST SERVED

Serve between 15-18°.

i TECHNICAL INFORMATION

Grapes are macerated at cool temperatures to allow for the gentle extraction of sweet tannins and complex compounds, which encourages the production of a wine with an expressive character to compliment the red berry flavours typical of Tempranillo. Fermentation then takes place between 22 and 25 °C.

Caliza Gran Selección is aged in American oak barrels for 2-3 months, which provides body and structure to the wine. Malolactic fermentation also take place to soften tannins.