



Vino de la Tierra de Castilla

Orquestra Cabernet Sauvignon

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

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
Cabernet Sauvignon

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17°C

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 vegetable characteristics. This elegant and full bodied wine has good tannic structure and a long balanced finish.

Food Pairing

This is a perfect wine to go with roast vegetables, pork and rice dishes, stew or roast lamb.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C for up to 6-8 days.



Vino de la Tierra de Castilla Orquesta Merlot

Merlot, perfectly adapted to the climate, is the second most important grape variety in Vino de la Tierra de Castilla. Merlot is one of the most important grape varieties for the red wines from Castilla-La Mancha since it has got perfectly adapted to the weather conditions in this region.

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VARIETY
Merlot

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Serve between 15-17°C.

Tasting Notes

This wine has complex aromas of plum and black cherry. The palate is rich and well defined, with soft tannins that contribute to enhance this elegant and well balanced wine.

Food Pairing

A perfect accompaniment to red meat or game, rice in broth or lamb.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period for 3 or 4 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C for 8 days. The result is an elegant, well-structured wine that is designed to be consumed young.

Orquestra



Vino de la Tierra de Castilla Orquestra Tempranillo Shiraz

Orquestra Tempranillo Shiraz is made from a coupage between Tempranillo and Shiraz grapes. The grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures.

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VARIETY
Tempranillo and Shiraz

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Perfect symphony of rich aromas and flavours, showing harmonious concentration of forest fruits that are sweet and intense. The result is a pleasant and silky smooth wine that builds in a crescendo to a long finale.

Food Pairing

The perfect complement to meat or pâté.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period for 3 or 4 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C for 6 to 8 days. The result is an elegant, well-structured wine that is designed to be consumed young.



Vino de la Tierra de Castilla

Orquestra Chardonnay

The Chardonnay vineyards in Tierra de Castilla are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines are already a great promise to the world.

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VARIETY
Chardonnay

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 8 to 10 °C

Tasting Notes

Pale yellow with touches of gold. Intense aromas of apple, peach, fennel and tropical fruits on the nose. A fresh and creamy palate with a noticeable tear on the glass, since it is rather glycerine rich.

Food Pairing

The perfect complement to pasta dishes, seafood and fresh cheese.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. Fermentation takes place at 16°C in stainless steel tanks for up to 10-12 days. It is followed by an ageing period on lees to produce an elegant, fresh and fruity wine.



Vino de la Tierra de Castilla Orchestra Verdejo Sauvignon Blanc

The varieties of Grape Verdejo and Sauvignon Blanc are assembled in this wine from Tierra de Castilla region. A fruity, fine and clean wine that preserves the characteristics of each grape variety.



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VARIETY

Verdejo and Sauvignon Blanc

STYLE

Still wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Between 8-10°C

Tasting Notes

Pale lemon yellow with intense aromas of citrus, grape fruit and tropical pineapple. Crisp and fresh with an elegant finish.

Food Pairing

The perfect accompaniment to fish, seafood, and Mediterranean salads

Technical Information

Each elaboration phase is carefully controlled. The best batches of Verdejo and Sauvignon Blanc are selected to macerate for hours to encourage the extraction of varietal aromas. Fermentation takes place in stainless steel tanks between 14 and 16°C. Then, our expert oenologists create this great coupage out of Verdejo and Sauvignon Blanc.



Vino de la Tierra de Castilla Orchestra Garnacha Rosé

Garnacha grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures in Tierras de Castilla. This rosé is created using the traditional methods in this region.



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VARIETY
Garnacha

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served cold (8-10° C)

Tasting Notes

An attractive pink colour, the bouquet maintains the original aromas of fresh fruit with hints of red berries. Rich and balanced on the palate with a generous lingering finish.

Food Pairing

Ideal for seafood, fish dishes and vegetable soup.

Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. The traditional rosé methods are employed to make sure the wine acquires its characteristic shade. First, the must undergoes cold maceration for 8 to 10 hours. This period allows for the characteristic rosé colour to be transferred. Then, fermentation takes place at 16-18 ° C for up to 10-days, resulting in a light, clean and fruity wine.

Awards

SILVER

2017 Le Mondial du Rosé: Orchestra Rosé 2016