Vino de la Tierra de Castilla y León

Altos de Tamaron Tempranillo VTCYL

Altos de Tamaron, made from Tempranillo grapes, completes the range under the Protected Geographical Indication of Castilla y León.
These wines are popularly known as Vinos de la Tierra de Castilla y León and their production area is made up of all the municipalities of the Autonomous Community of Castilla y León.
They are balanced wines due to the ripening process of the grapes, exposed to the climate of the region with a great variation of temperatures between day and night.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographic indicator for wines produced at the autonomous region of Castile and León, on the northern Spanish plateau.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Serve between 16-18º C**

Tasting Notes

Fresh fruit, raspberry, over slightly mineral notes. Subtle, elegant and gourmand.

Food Pairing

Ideal with stone-grilled red meat. It can also be paired with stews with strong sauces such as Iberian cheeks or oxtail.

Technical Information

The grapes are selected and fermented at a controlled temperature of 22 ºC to obtain the maximum aromatic potential, after which they undergo a pre-fermentation maceration period of 2 days. This ensures that the wine acquires its characteristic colour and polished tannins.

Awards

GOLD
2025 Mundus Vini: Altos de Tamaron Tempranillo VTCYL 2024