



## D.O. La Mancha Caliza Merlot Syrah Tempranillo

“Caliza” is Spanish for limestone and this wine’s label is a faithful resemblance of the characteristic soil in this region. We have embraced the full potential of the Merlot, Syrah and our traditional Tempranillo to create this coupage that brings pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with a wide range of Spanish gastronomic concepts.



### Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes’s famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

#### VARIETY

**Merlot, Syrah and Tempranillo**

#### STYLE

**Still wine**

#### ALCOHOL GRADUATION

**13.5%**

#### SERVING TEMPERATURE

**Between 12-14°C.**

### Tasting Notes

Deep red in colour. Rich aroma of red berries. Complex and delicious on the palate with a hint of pepper, mocha and spices. Warm and balanced with a delightful aftertaste.

### Food Pairing

Perfect with red meat, pasta, burgers and mature cheese.

### Technical Information

The grapes are carefully selected and handpicked and fermented separately at a controlled temperature (22-24 °C) to ensure the optimum aromatic potential in order to preserve the original aromas and flavours. The assemblage of the wines is essential to produce a wine of excellent quality that retains the characteristics of the terroir.

### Awards