

D.O. La Mancha

Caliza Organic Tempranillo

"Caliza" is Spanish for limestone and this wine's label is a faithful resemblance of the characteristic soil in this region.
Caliza organic wines made with carefully selected organic grapes from our vineyards. These are young wines of the Tempranillo and Verdejo variety with organic cultivation certificates. Viticulture stands out for recovering the most traditional care of the vineyard, promoting natural products and eliminating chemical fertilizers, herbicides or insecticides.

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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	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 16-18ºC.**

Tasting Notes

A smooth, balanced and easy to drink wine. Deep cherry colour with aromas of strawberries and red fruits. A perfect match with pasta, meats and even cold cuts and soft cheeses

Food Pairing

It is perfect to accompany with pasta with light sauces, roast meats, sausages and soft cheeses.

Technical Information

The grapes are carefully selected and handpicked and fermented separately at a controlled temperature (22-24 ºC) 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.