



## Vino de la Tierra de Castilla

### Consigna Cabernet Sauvignon

The Cabernet Sauvignon grapes are grown under the cold winters and very hot summers that characterise the extreme continental climate of this 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

Intense dark red in colour with pleasant aromas of black and red fruits and green pepper. On the palate this wine has good tannin and structure; this is a pleasant, dense and full-bodied wine with a long balanced finish.

### Food Pairing

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

### Technical Information

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 in stainless steel tanks for 15-17 days at 14-16°C. The process is then completed by a short ageing period on lees that result in an elegant, well-structured wine that is designed to be consumed young.