



## Vino de la Tierra de Castilla Consigna Tempranillo-Shiraz

Consigna 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.

### 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

**Tempranillo and Shiraz**

#### STYLE

**Still wine**

#### ALCOHOL GRADUATION

**13%**

#### SERVING TEMPERATURE

**Between 15-17°C**

### Tasting Notes

Deep red colour with purple tones. The bouquet combines the aromas of red and black berries. On the palate, this wine shows a perfect balance of tannin and fruit with a rich texture.

### Food Pairing

A perfect accompaniment to rice, pork and lamb dishes.

### 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.