

Varietal Wine

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

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Tempranillo and Shiraz**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC**

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 blance 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 25oC for 6 to 8 days. The result is an elegant, well-structured wine that is designed to be consumed young.