

Vino de la Tierra de Castilla y León

El Aviador Tempranillo

To most people, the sky is the limit. To El Aviador, The Sky is home. Tempranillo is the Spanish grape variety par excellence and it is grown widely throughout the region of Castilla y Leon, having different local names like Tinta de Toro, Tinta del País, etc.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographic indicator for wines produced at the autonomous region of Castile and León, on the northern Spanish plateau.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Serve between 14-16º C**

Tasting Notes

Colour: Deep cherry red with purple tones. On the nose: Aromas of red and black berries, with a hint of liquorice. On the palate: Concentrated flavours of black fruits with a perfect balance between fruit and tannins. Round, soft and persistent.

Food Pairing

A perfect accompaniment to all kinds of starters such as sliced chorizo or Serrano ham, rice, pasta, and cheese.

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 8 or 10 days. Then, fermentation takes place in stainless steel tanks at 22-24 ºC in order to yield the optimum balance of tannins and fruit.