



## Vino de la Tierra de Castilla Orquestra Tempranillo Shiraz

Orquestra Tempranillo Shiraz 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

Perfect symphony of rich aromas and flavours, showing harmonious concentration of forest fruits that are sweet and intense. The result is a pleasant and silky smooth wine that builds in a crescendo to a long finale.

### Food Pairing

The perfect complement to meat or pâté.

### 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.