



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 León, 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 14-16° 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 °C in order to yield the optimum balance of tannins and fruit.



Vino de la Tierra de Castilla y León El Aviador White

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The Malvasia vineyards of Tierra de Castilla y León are growing in importance. The wines from these vineyards are showing great promise for the future for this local grape variety.

Region

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VARIETY
Malvasia

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 6 to 8°C

Tasting Notes

Pale lemon in colour with green reflections. On the nose it displays aromas of white fruits such as pears and apples and hints of flowers and herbs. The palate is fresh and smooth.

Food Pairing

Ideal with salads, seafood, fish or mushrooms.

Technical Information

Grapes are picked at their optimum ripeness to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration that lasts for around 6 hours. Fermentation takes place at a controlled temperature of 14-16 °C in stainless steel tanks for up to 12-14 days. It is followed by a short period of maturation, resulting in an elegant, fresh and fruity wine.



Vino de la Tierra de Castilla y León El Aviador Rosé

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The Tempranillo grapes reach their perfect ripeness level thanks to the essential heat of the day and the low night temperatures. This rosé is created using the traditional methods in this region.

Region

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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served cold (8-12° C)

Tasting Notes

A wine of an attractive strawberry red. Deep bright cherry pink. Aromas of fresh fruit with hints of strawberry and other red berries. Rich and balanced palate. Bright, clean, fresh and fruity, moderately acid with an elegant finish.

Food Pairing

Ideal with seafood, grilled, vegetables, mushrooms, fish dishes and soups.

Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. Traditional rosé methods are employed to ensure the wine acquires its characteristic shade. First, the must undergoes cold maceration for 6 to 8 hours. Then, fermentation takes place at 16 °C for up to 10-12 days, resulting in a very fruity and sweet wine.