

# Consigna Rosado

Vino de la Tierra de Castilla / Rosé



The Tempranillo grapes mature perfectly between the necessary heat of the day and the cool of the evenings in the Tierra de Castilla region. The Rosado is then created using the traditional rosé method in this region.

## GRAPE

Tempranillo

## STYLE

Still wine

## REGION

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographical indication for wines located in the autonomous region of Castile La Mancha. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce.

## TASTING NOTES

Deep pink in colour with aromas of fresh fruit with hints of red berries. The palate is light and balanced with fresh and fruity characters.

## FOOD PAIRING

Ideal with seafood, fish dishes and vegetable soups.

## ALCOHOL CONTENT

13°

## BEST SERVED

Best served cold between 8-12° C

## TECHNICAL INFORMATION

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. Firstly the wine undergoes a short period of cold maceration that lasts between 8 to 10 hours. Next, fermentation takes place at a controlled temperature of 16-18 ° C for up to 10-days, resulting in a light, clean and fruity wine.