

Consigna Merlot

Vino de la Tierra de Castilla / Red



Merlot is one of the most important grape variety used in Castilla La Mancha because it has adapted well to the climate of Tierra de Castilla.

GRAPE

Merlot

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 red in colour with complex aromas of plum and black cherry. The palate is rich and well defined with soft tannins that enhance this elegant and well balanced wine.

FOOD PAIRING

A perfect accompaniment to beef, game (deer or venison), rice, pork and lamb dishes.

ALCOHOL CONTENT

13°

BEST SERVED

At 15°C. This can be achieved by opening the wine and putting it into the fridge 15 minutes before serving.

TECHNICAL INFORMATION

The strict controls on ripening are respected in order to obtain a well-balanced, structured wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that lasts for 3 to 4 days. Fermentation takes place in temperature controlled stainless steel tanks for up to 8 days. The wine is designed to be consumed young.

ABOUT THIS WINE

"Consigna Merlot 2009: 85 points: Colour: Cherry, purple rim. Nose: medium intensity and ripe fruit, scrubland. Palate: fleshy and balanced."

Peñín Guide 2011

LATEST AWARDS

BRONZE

2011 Hong Kong International Wine Challenge – Consigna Merlot 2010

SILVER (BEST IN CLASS)

2010 International Wine & Spirit Competition – Consigna Merlot 2009