



## Vino de la Tierra de Castilla Orquesta Garnacha Rosé

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



### 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  
**Garnacha**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Best served cold (8-10° C)**

### Tasting Notes

An attractive pink colour, the bouquet maintains the original aromas of fresh fruit with hints of red berries. Rich and balanced on the palate with a generous lingering finish.

### Food Pairing

Ideal for seafood, fish dishes and vegetable soup.

### Technical Information

Harvesting starts after a strict control of the ripening process to obtain the right balance of sugar, acidity and phenolic maturity. The traditional rosé methods are employed to make sure the wine acquires its characteristic shade. First, the must undergoes cold maceration for 8 to 10 hours. This period allows for the characteristic rosé colour to be transferred. Then, fermentation takes place at 16-18 ° C for up to 10-days, resulting in a light, clean and fruity wine.

### Awards

**SILVER**

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