

Orquestra Cabernet Sauvignon



Vino de la Tierra de Castilla

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The Cabernet Sauvignon grapes are cultivated in old, low growing vineyards of 6 000 ha. Very cold winters and very hot summers characterise the extreme continental climate of the 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
Cabernet Sauvignon

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Colour: Intense dark red. On the nose: Aromas of black and red fruits and a hint of green pepper. On the palate: Fruity with vegetable characteristics. This elegant and full bodied wine has good tannic structure and a long balanced finish.

Food Pairing

This is a perfect wine to go with roast vegetables, pork and rice dishes, stew or roast lamb.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 25°C for up to 6-8 days.