

El Aviador Tempranillo

Vino de la Tierra de Castilla y León / Red



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.

GRAPE
100% Tempranillo

STYLE
Still wine

REGION
Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographical indication for wines located in the autonomous region of Castile y León, in the northern plateau of Spain.

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 black fruits flavours with a perfect balance of fruit and tannins. Round, soft and persistent.

FOOD PAIRING
A perfect accompaniment to cold meat like sliced chorizo or Serrano ham, rice, pasta, and cheese.

ALCOHOL CONTENT
13.5°

BEST SERVED
Between 14-16° C

TECHNICAL INFORMATION
The strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that lasts for 8 to 10 days. Fermentation takes place in stainless steel tanks at a controlled temperature of 22-24 °C in order to retain the optimum balance of tannins and fruit.