



Real Compañía

TEMPRANILLO

VINO DE LA TIERRA
DE CASTILLA

VINEYARD

Location: Selected vineyards in several high-altitude locations in Castille, South-Central Spain.

Climate: Continental-Mediterranean, defined by cold winters and long, dry, hot summers. Yearly rainfall is low.

Soil: Clay-limestone soils.

Variety: 100% Tempranillo, of 15 to 20 years old.

WINEMAKING

Harvest: It takes place in October.

Fermentation: 12 days in stainless steel tanks.

Maceration: Temperature-controlled cold maceration in order to preserve the aromas.

Aging: Young wine with no barrel aging. It remains two months in the bottle prior to its launching.

TASTING NOTES

Colour: Intense red cherry colour with violet hues, insinuating youth.

Nose: Intense fruit flavours reminiscent of red berries (blackberries, plums, ..), violets and liquorice.

Mouth: A good structure in the palate, well rounded, with a fruity sensation.

Aftertaste: Long, tasty and pleasant.

Alcohol: 13,5% Vol.

FOOD HARMONIES

All sorts of tapas.

Cold meats: chorizo, lomo, ham...

Paella and tomato-sauced pasta.

Roasts and grilled meats.

Medium-cured cheeses.

It is great as an appetizer and by the glass.

SERVE AT 15-16 C (60-62 F)