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Vino de la Tierra de Castilla



Premium 1904 Chardonnay

WINES OF TIERRA DE CASTILLA
100% CHARDONNAY
12 % VOL

TASTING NOTES

Straw-yellow with green hues. On the nose, white and tropical fruits and floral notes can be appreciated as well as a light touch of butter and toasted smells. In the mouth it is voluminous with sweet notes and a good balance between the alcohol percentage and acidity.

RECOMMENDATIONS

Ideal for accompanying all types of fish, seafood, rice and salads, Best served between 9- 11°C.

Premium 1904 Sauvignon Blanc

WINES OF TIERRA DE CASTILLA
100% SAUVIGNON BLANC
12 % VOL

TASTING NOTES

Light colour with green hues. On the nose it has a high aromatic intensity with citric aromas of tropical fruits, accompanied by floral notes such as lilacs and jasmine, on a subtle background of minerals. In the mouth it is sweet and smooth, fresh, well-balanced and velvety. It fills the mouth with aromas. A wine with a strong aftertaste.

RECOMMENDATIONS

Ideal for accompanying appetisers, fish, seafood, cheeses, liver and white meats. Best served between 7-9°C





Premium 1904 Riesling Moscatel

WINES OF TIERRA DE CASTILLA
RIESLING MOSCATEL
12 % VOL

TASTING NOTES

Light yellow colour with green hints, with a light sparkle.

Floral and citric aromas of green apple, peach and in particular grapefruit.

In the mouth, a very fresh wine from start to finish. This is accompanied by a great breadth and a “silky” roundness, along with a fruity and floral aftertaste.

RECOMMENDATIONS

Ideal with fish, seafood and crustaceans, as it highlights the iodised flavours of these products. Accompanies poultry, white meats or goats cheese.
Best served between 9-11 °C



Premium 1904 Graciano

WINES OF TIERRA DE CASTILLA
100% GRACIANO
13,5 % VOL

TASTING NOTES

Very intense violet colour with good depth. In the nose floral notes are present (quince flowers) as well as other wild fruits, with a mineral background. On the palate it is full-flavoured, strong, fresh and very characteristic of the variety. Quince jam notes with a long mineral finish.

RECOMMENDATIONS

Ideal for accompanying red meats and stews, game dishes, cured cheeses, patés, smoked dishes and dried fruits.
Best served between 16-18°C.



Premium 1904 Tempranillo- Syrah 2012

WINES OF TIERRA DE CASTILLA
TEMPRANILLO -SYRAH VARIETY
13,5 % VOL

TASTING NOTES

Attractive, clean, bright, cherry-red colour. Intense aromas of red fruits, ripe cherries and violets with woody notes that create light toasted aromas. Full-flavoured in the mouth, powerful with a long and pleasant finish with a light astringency of ripe tannins.

RECOMMENDATIONS

Ideal for accompanying fine red meats and game birds alone or with strong sauces and cheeses. Best served between 16-18°C.



Vino de la Tierra de Castilla

Viña Trebolar

WINES OF TIERRA DE CASTILLA
TEMPRANILLO CABERNET
SAUVIGNON AND SYRAH VARIETIES
13 % VOL

TASTING NOTES

An attractive and intense garnet colour. It has red fruit jam aromas, together with spicy notes and light roasted tones. In the mouth it is a voluminous wine, with strong tannins and hints of spices, leather and tobacco contributed by the French oak barrel that over a year unites perfectly with the fruit.

RECOMMENDATIONS

It is the perfect accompaniment to red meats (beef, lamb, suckling pig), game meats, various stews, sausages and cured cheeses.

Best served between 16-18°C





Vino de la Tierra de Castilla

Tierra Calar - Tempranillo

WINES OF TIERRA DE CASTILLA
100% TEMPRANILLO
13 % VOL

TASTING NOTES

Intense colour with strong, clean and bright violet edging. Its aromatic intensity offers a fruity richness with aromas of red and black fruit.

In the mouth it is warm, with elegant tannins and a balanced acidity. On the palate the fruit reappears with a light mineral touch with an expressive finish.

RECOMMENDATIONS

Ideal for accompanying cured cheeses, meats, roasts and game.

Best served between 14-16°C.



Tierra Calar - Verdejo

WINES OF TIERRA DE CASTILLA

100% VERDEJO

12,5 % VOL

TASTING NOTES

A pale, clean and bright golden-yellow colour. Aromas of peach and lemon as well as pleasant fresh touches that are clean and expressive. It is highlighted by its pleasant acidity, which is empowered by the refreshing, light and pleasant bubbles that melt in the mouth, contributing to a delightful finish.

RECOMMENDATIONS

Ideal for fish, seafood or desserts.

Best served between 7-9°C.

