

Vino de
la Tierra de Castilla



Rating

Premium 1904

Chardonnay

Sauvignon Blanc

Graciano

Tempranillo / Syrah

Viña Trebolar

Coupage

Tierra Calar

Verdejo

Tempranillo





Premium 1904 Chardonnay

I.G.P. Tierra de Castilla

Variety: Chardonnay

13 % Vol. 0,75l l

Tasting Notes

Straw yellow with greenish hues. On the nose there are notes of white and tropical fruit, floral notes on a light touch of butter and toast. In the mouth, voluminous, sweet notes and a good balance between alcoholic strength and acidity.

Recommendations

Ideal to accompany with all kinds of fish, seafood, rice and salads, Serve between 8 - 10°C.





Premium 1904 Sauvignon Blanc

I.G.P. Tierra de Castilla

Variety: Sauvignon Blanc

13 % Vol. 0,75l l

Tasting Notes

Pale color, greenish hues. High aromatic intensity nose, citrus aromas of tropical fruits, accompanied by floral notes, lilacs, jasmine, on a subtle mineral background. In the mouth, sweet and smooth, fresh and balanced entry. Unctuous. Fill your mouth with aromas. It is a long wine with retronasal aromas

Recommendations

Ideal to accompany appetizers, fish, seafood, cheeses, foie gras and white meats. Serve between 7 - 9°C





Premium 1904 Graciano

I.G.P. Tierra de Castilla

Variety: Graciano

13 % Vol. 0,75l l

Tasting Notes

Very intense violet color covered with cape. On the nose it presents floral aromas (quince blossom), wild fruits on a mineral background. In the mouth it is tasty, powerful, fresh and varietal. Quince notes in jam, long finish somewhat mineral.

Recommendations

Ideal to accompany red meats and stews, game dishes, aged cheeses, pates, smoked meats and nuts. Serve between 16-18°C





Premium 1904 Tempranillo / Syrah

I.G.P. Tierra de Castilla

Variety: Tempranillo & Syrah

13,5 % Vol. 0,75l l

Tasting Notes

Attractive cherry red color, clean and bright. Intense aroma of red fruits, ripe cherries and violets on wooden notes that provide light touches of toast. Tasty in the mouth, powerful with a long and pleasant mid palate with a slight astringency of ripe tannin.

Recommendations

Ideal to accompany fine red meats and game birds alone or with sauces and strong cheeses. Serve between 16-18°C.

VIÑA TREBOLAR



Viña Trebolar

Variety: Tempranillo, Syrah, Graciano & Cabernet Sauvignon

13,5 % Vol. 0,75l l

Tasting Notes

Attractive intense garnet red color. Candied red fruit aromas, together with spicy notes and light roasted nuances. In the mouth it is a wine of great volume, with well-marked tannins, nuances of the kind, leather and tobacco provided by the French oak barrels for a year, they blend perfectly with the fruit.

Recommendations

It is the ideal companion for red meats (beef, lamb, suckling pig), game meats, various stews, sausages and cured cheeses. Serve between 16-18°C.

TIERRA CALAR





Tierra Calar Verdejo

I.G.P. Tierra de Castilla

Variety: Verdejo

12,5 % Vol. 0,75l l

Tasting Notes

Pale golden yellow, clean and bright. Aromas of peach blossoms and lemongrass, as well as pleasant hints of fresh grass, clean and frank. In the mouth it stands out for its pleasant acidity, which is enhanced by the carbonic bubbles that melt in the mouth, being, therefore, refreshing, light, friendly and with a pleasant finish.

Recommendations

Ideal for fish, seafood or desserts, serve between 7-9°C





Tierra Calar Tempranillo

I.G.P. Tierra de Castilla

Variety: Tempranillo

13 % Vol. 0,75l l

Tasting Notes

Intense color and intense purple trim, clean and bright. Its aromatic intensity offers great fruit richness, aromas of black and red fruit. The palate is warm, with elegant tannins and balanced acidity. On the palate the fruit reappears along with a slight mineral touch in a very expressive finish.

Recommendations

It goes well with cured cheeses, meats, roasts and game. Serve between 14-16°C.

