

# CALA REY TINTO

## Vino de la Tierra



Varieties: Tempranillo (80%), Syrah (20%)

Production Area: Alpera, Albacete.

Vineyards: Our vineyards are situated between 650 and 700 meters above sea level and benefit from the cool breeze coming from the mountains. The perfect exposure and the presence of chalk and limestone in the soil make the perfect environment for high quality grapes.

Vinification: The wine is vinified separately. Tempranillo is fermented in stainless steel tanks for a period of 7 days while Syrah is fermented with destemming in stainless steel rotating tanks. Maceration for 10-15 days at a temperature of 26°C. Light clarification and cold stabilization. Amicrobic filtration before bottling to preserve all the organoleptic features.

Sensory Features: Deep ruby red. Clear and bright. To the nose there are nuances of ripe red berries and wild berries. Balanced wine with a medium persistence, easy to drink with a strong fruity character. Aftertaste of red fruits and licorice.

Best served with: First courses, grilled and roast meat, game and seasoned cheese

Serving Temperature: 16-18 °C.

Winemaker: Diego Lopez