



Altos de Castilla

Wine from the Land of Castile

Under the Protected Geographical Indication (IGP) Vinos de la Tierra de Castilla, we make this wine with its own personality and character in order to give it an identity that makes a difference.

Origin and inspiration

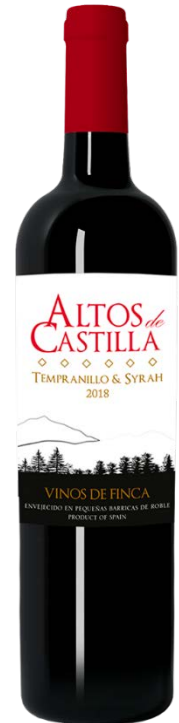
A serious and very aromatic wine. A perfect blend at the perfect ripening moment of the Tempranillo and Syrah varieties. Subsequently, a medium aging period of only 3 months in French oak barrels gives it those natural aromas that give it its own distinct personality.

Elaboration

Harvesting of grapes at night and at dawn in order to avoid oxidation at the beginning of fermentation. Subsequently, fermentation is carried out between 17 – 18°C to avoid the loss of aromas.

Grape variety

Tempranillo and Syrah



Visual

A wine with an attractive cherry red color, bright and attractive.

Aromas

On the nose it recalls pleasant aromas of aging, with spicy notes of vanilla, cocoa and fruit compote.

Taste

The palate is smooth but full-bodied, slightly tannic and balanced acidity.

Ideal pairing

Ideal to enjoy with all kinds of roasts and grilled red meats.

Serving

Aerate at the moment of serving, taste tempered between 12 and 14°C.

And you may be wondering why
we affirm that our wines have
own personality, right?



BODEGAS
CANAVERAS

desde 1889