

**BRAND : SINFONIA ALLEGRO**  
**WINE : ROSADO TEMPRANILLO**  
**D.O. : CASTILLA**

Sinfonía is a blend of climate, place and viticulture to produce the perfect wine – a thrilling experience in wine drinking that excites all the senses. Castilla is a vast, high altitude plateau, much of which is under vine. The climate is continental with very cold winters and hot, arid summers. Rainfall is low and controlled irrigation is necessary to keep the vines alive. In terms of soil types, sandy soils and limey clay predominate. The Allegro wines, like in a musical symphony, form the playful, lively, section in our wine portfolio. Focussing on freshness of fruit, ease of drinking, and great value, the wines are perfect served by the glass or with simple food dishes.

#### **LOCATION**

El Provencio - 701 m above sea level, 85km from Albacete and 180km from Madrid.

#### **CLIMATE**

Summer is the driest season, with temperatures often exceeding 30 °C (86 °F), sometimes reaching and exceeding 35 °C (95 °F). In winter, temperatures often drop below 0 °C (32 °F), producing frosts on cloudy nights, and occasional snow.

#### **SOIL TYPE**

The soils are of sandy clay, poor in organic content and rich in limestone and chalk.

#### **VINES**

30 years plus Tempranillo 100%.

#### **ELABORATION**

After macerating on skins for 6-8 hours the must is then racked off into a separate tank to begin fermentation.

#### **OAK**

No ageing.

#### **TASTING NOTE**

Made exclusively from Tempranillo vines planted over 30 years ago, this wine has a bright, vibrant colour and displays strawberries and currants on the nose and a sweet and fresh palate.

#### **ANALYTICAL**

- ALCOHOL : 12.5%
- RESIDUAL SUGAR : 2.0g/l
- TOTAL ACIDITY : 5.1g/l
- PH : 3.4

