

BRAND : SINFONIA ALLEGRO

WINE : 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

20 year old bush vines, 100% Tempranillo.

ELABORATION

The grapes were selected from 20 year old bush vines. The optimum period for harvesting was the last week of August and the first of September, The maceration period was extended over 15 days to extract plenty of colour and structure and various remontages were practiced to heighten this process.

OAK

No oak.

TASTING NOTE

An intense purple black wine with good levels of concentration, it displays ripe cherry violets and spice on the nose with lasting sweetness and juiciness on the palate.

ANALYTICAL

- ALCOHOL : 13.00%
- RESIDUAL SUGAR : 2.1g/l
- TOTAL ACIDITY : 5.0g/l
- PH : 3.52

