

BRAND : SINFONIA ALLEGRO

WINE : VERDEJO

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

100% Verdejo.

ELABORATION

Wine is raised in stainless steel tanks and is bottled as fresh as possible.

OAK

No ageing.

TASTING NOTE

Clear straw colour. Very expressive nose of gooseberry, apples and white fruits. Impressively rich, good acidity and fine balance on the palate.

ANALYTICAL

- ALCOHOL : 12.5%
- RESIDUAL SUGAR : 2.1g/l
- TOTAL ACIDITY : 5.1g/l
- PH : 3.3

