



# Real Compañía Tempranillo

VT DE CASTILLA

## VINEYARD

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**Location:** Selected vineyards in several locations of Castille, Central Spain.

**Soil:** Chalky-clay.

**Varieties:** 100% Tempranillo.

**Average age:** 20 years old vines.

## TASTING NOTE

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**Color:** Intense red cherry colour with violet hues. insinuating youth.

**Nose:** Intense fruit flavours reminiscent of red berries (blackberries, plums, ..), violets and liquorice.

**Palate:** Good structure on the palate, well rounded, fruity sensation

**Aftertaste:** Long, tasty and pleasant.

## WINEMAKING

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**Fermentation:** 12 days in stainless steel tanks.

**Maceration:** Temperature-controlled cold maceration in order to preserve the aromas.

**Aging:** Young wine with no barrel aging. It remains two months in the bottle prior to its launching.

## FOOD HARMONES

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Tapas.

Cold meats: chorizo, lomo...

Paella, and tomato-sauced pasta.

Medium-cured cheeses.

It is great as an appetizer and by the glass.

**SERVE AT 15-16 °C**