



Denomination of Origin

Calzadilla. Vino de Pago.

Grapes

60% Tempranillo, 20% Syrah,
20% Grenache

Ageing

12 months in French and American
oak barrels of 300, 500L and wooden
tanks of 3500L

Soil

Sandy – calcareous

Annual Production

30.000 bottles

Alcohol content

14,5 % vol

OPTA



Wine Profile

Its label represents the land, where it comes, layers of limestone alternating with clay layers and lapis specularis, crystallised gypsum, typical of La Alcarria region. Versatile wine, easy to drink and make to enjoy in every moment. The little brother of Calzadilla wines, leaving the footprint of our family.

Tasting notes

Very bright cherry red colour. Fruit notes of strawberry and cherries with liquorice note. Spicy background with nutmeg, clove and coffee with milk. Aromatic plants, rosemary. Fresh in mouth , fruity with medium body and well balanced.

Wine pairing

Ideal with cheese, white meat, pasta, rice and tapas.