

ZETIAN

TEMPRANILLO ECOLOGICO

VEGAN CERTIFIED

2020



IGP · Vino de la Tierra de Castilla

REGION · Castilla La Mancha

GRAPE · 100 % Tempranillo

ALC. · 13%

PRODUCTION · 40.000 bottles



VINEYARDS

Located in the Sierra de la Calderina in Montes de Toledo. Pleistocene soils, formed by pebbles and gravel of alluvial origin, of a quartzitic nature, as well as slate and sandstone.

The geological and climatological conditions of these areas are ideal for growing these old vines of vaso pruned, dry farmed, Tempranillo.

CLIMATE

Due to the hot and dry summers, and very cold winters with low rainfall, the vineyard hardly needs any treatment, which facilitates organic cultivation. Likewise, it guarantees, year after year, a select raw material, essential for the quality of this wine.

VINIFICATION

Manual harvest. Fermentation in stainless steel at a controlled temperature of 22°C with a 15-day maceration. Aged for 5 months in barrels.

TASTING NOTES

Rubi red colored, with a dark garnet rim. Fruity on the nose, with plums and strawberries infused with smoky notes. The oak is very well integrated. Nice, long, pleasant finish.

SERVING RECOMMENDATIONS

Between 14-18 °C. Perfect with red meats, meat casseroles, stews, game, pâtés, cold meats and cheese.