

# VIÑA CONSOLACIÓN TEMPRANILLO

<b>Name of the wine:</b>	Viña Consolación Tempranillo
<b>Wine type:</b>	Red wine from “Tierra de Castilla”
<b>Area of production:</b>	D.O. Pago Guijoso
<b>Vintage:</b>	2022
<b>Vintage qualified by D.O. as:</b>	Very good
<b>Grape variety:</b>	100% Tempranillo
<b>Bottle type:</b>	Burgundy
<b>Cases and bottles:</b>	Cases of 6 and 12 bottles of 75cl.
<b>Alcoholic degree:</b>	13,5% Vol.
<b>Total acidity:</b>	5,40 g/l
<b>pH:</b>	3,65
<b>Volatile acidity:</b>	0,53 g/l
<b>SO2 free/total:</b>	17/38 mg/l

## WINEMAKING PROCESS

The grapes go into one of our self-emptying stainless steel tanks, in which the temperature is brought down to 12°C. The selected yeasts we use are slow-developing, favouring an enhanced extraction of aromas and colour. The result is a youthful wine with excellent structure, deep colour and good aromatics and perfectly suited to barrel-ageing. This wine stayed in barrel for around 8 months, during which it gained complexity and good length of flavour.

## GROWING SEASON

Climatically, the 2020 vintage was marked by low rainfall and mild temperatures with a spell of hot weather at the end of the summer. These conditions helped maintain the grapes in perfect health, which showed excellent balances between sugar and phenolic ripeness.

## TASTING NOTES

A medium-deep, intense black-cherry colour with a lovely ruby hue and violet undertones. Clean, attractive and very bright. Fruit aromas such as blackberry and redcurrants come to the fore with lots of creamy notes and touches of spice. On the palate the wine shows lingering ripe fruit flavours that are well balanced by the acidity.

