

Sabino

SELECCIÓN ESPECIAL

VINO DE LA TIERRA DE CASTILLA



Sabino embodies our particular tribute to the long and complex winemaking tradition of our country, as well as to all generations of winemakers whose efforts and dedication enable the excellence of our wines.

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone. Elevation: 600 - 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

Harvest: Hand-harvested in September. Fermentation in stainless steel tanks and then kept in French and American Oak barrels for 6 months.

TASTING NOTES:

This wine is a fine example of the virtues of a fresher Tempranillo. It stands out for its balance between dominant fruit (wild berries) and vanilla aromas with subtle hints of spices and liquorice.

FOOD PAIRING:

A great aperitif and very versatile for food pairing wine given its higher high acidity and lower tannin. Enjoy with everyday favorites and Mediterranean cuisine such as pizza/panini, pasta, burgers and, of course, all sort of Tapas!

VARIETIES:

100% Tempranillo

AGEING:

6 meses in French and American Oak barrels

