

# El chiringuito

## *Organic sangria*

### *tinta*



<b>APPELLATION:</b>	Tierra de Castilla
<b>CLIMATE:</b>	Continental
<b>GRAPE(S):</b>	Tempranillo Garnacha
<b>SOIL(S):</b>	Sandy, Clay
<b>ALTITUDE:</b>	600-700 meters
<b>VINE AGE:</b>	20-35 years old
<b>FARMING:</b>	Ecological certified
<b>PRUNING:</b>	Espaldera and vaso
<b>PRODUCTION:</b>	4500 boxes



“El chiringuito Sangría”, was born with the intention of transporting the aromas of beach evenings, summer times and moments with friends without an end. Sangria is one of the most popular drinks in Spain, and it’s characterized by its freshness, color and fruity taste.

“El chiringuito Sangría”, from a blend of organic Tempranillo/Garnacha grapes, in combination with organic lemon and orange juice from the Valencian Mediterranean, without added sugar. Intense and pleasant aromas, clear memories of grapes and sweet fruit. An appetizing and wide mouth entry confirms all the sensations experienced in the olfactory path, to then open in a wide range of ripe red berries and blue flowers, where you can guess the most noble part of the wine and its melted tannins.

“El chiringuito Sangría”, elaborated especially for Vinos de Terruños by Familia Pastor Gilabert in collaboration with the Delgado brothers, pioneers in Organic farming in Castilla.

Serve cold, optionally with ice, alone or with fruit. Ideal also for cocktails.

**Elaboration:** Organic red wine macerated with orange juice and organic lemons from Valencia. After mixing all the ingredients in an isothermal tank, it’s refrigerated, gently filtered and pasteurized.

**Character:** Cherry red color, clean and bright. In aroma dominates the orange and lemon citrus. In the mouth it’s fresh, pleasant and sweet. Drinking it leaves a taste of fruity wine with citrus touches.

**Pairing:** Appetizers, barbecues, cheeses, tapas, rice, fish.