

Tempranillo

TOP RANGE VARIETAL



SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

WINEMAKING:

During the growing season, the grapes develop elegant aromas and flavors until ripe, when they are picked up from the vine. Once in the winery, grapes are pressed to obtain the must, which is poured into soaking tanks. Then, the alcoholic fermentation begins. Once finished, the wine is filtered and bottled.

TASTING NOTES:

This 100% Tempranillo varietal wine is produced with the best grape selection in order to achieve the highest quality.

- **SIGHT:** Medium intensity. Red garnet with violet rim.
- **AROMA:** Very fruity and fresh, with notes of raspberry, blackcurrant, plum, tobacco, vanilla, leather and herb.
- **TASTE:** Medium bodied, soft and fruity, round and well-balanced with a gentle hint of spice and leather

CONSUMPTION ADVICE:

It matches perfectly with all types of fish, meats and cheeses.

SERVING TEMPERATURE:

Best served between 15° and 18°C.

ALCOHOL VOLUME:

13%

100% Tempranillo

D.O. LA MANCHA

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