



## ANCIANO CLÁSICO TEMPRANILLO

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TEMPRANILLO 2017  
VALDEPENAS DENOMINACIÓN DE ORIGEN – SPAIN

*A younger, more lightly oaked Tempranillo than the other Anciano wines for everyday drinking. Fresh and vibrant this is a classic young wine ready for drinking now.*

### WINEMAKING & VINEYARDS

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WINEMAKER: MARIA JOSÉ MARCHANTE  
WINERY: BODEGAS NAVALON

Hand-picked, perfectly ripe Tempranillo grapes are harvested from rocky vineyards at the start of September. Fermentation is in stainless steel tanks for 8-10 days at controlled temperatures between 24-28°C and is bottled after a short time in contact with oak.

### TASTING NOTES

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A bright ruby red wine with a fruity nose that also displays some hints of spice. In the mouth, it is broad and silky smooth with lively cherry and plum fruit flavors, laced with gentle vanilla notes. Medium bodied and balanced with soft tannins on the finish.

### FOOD MATCH

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An obvious pairing for tapas, it is equally good with Mexican foods such as tacos and burritos. Enjoy with lasagne, pizza roasted meats and vegetarian dishes with tomato sauces.

### TECHNICAL DATA

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VARIETIES: 100% TEMPRANILLO  
ALC: 12.5%  
RS: 3 G/L  
PH: 3.7  
MALOLACTIC: YES

