



ANCIANO CLÁSICO TEMPRANILLO

TEMPRANILLO 2019
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

WINEMAKER: MARIA JOSÉ MARCHANTE
WINERY: BODEGAS NAVALON

Valdepeñas means “valley of stones” and the town of the same name has a history of winemaking which stretches back as far as the 7th Century BC. 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

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. Medium bodied and balanced with soft tannins on the finish.

FOOD MATCH

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

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

