



ANCIANO CLÁSICO TEMPRANILLO

TEMPRANILLO 2020
VALENCIA DENOMINACIÓN DE ORIGEN – SPAIN

A young, lightly oaked Tempranillo for everyday drinking. Fresh and vibrant this is a wine in the classic, food-friendly Spanish style.

WINEMAKING & VINEYARDS

WINEMAKER: JORGE CAUS PERTEGAZ
WINERY: LA VINA

Terres dels Alforins is a fertile valley in the south west of the province of Valencia and is called the "Valencian Tuscany" due to the scenic rolling, cultivated landscape with historic hilltop settlements. There is a multitude of small plots of vineyards between the sea and the "meseta" where vines have been tended since Roman times.

Hand-picked, perfectly ripe Tempranillo grapes are harvested from higher altitude vineyards located up to 800 meters above sea level. Fermentation is in stainless steel tanks for 7 days at controlled temperatures between 24-28°C and is bottled after a short time in contact with French and American 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, laced with gentle vanilla notes. Medium bodied, smooth and balanced with soft tannins on the finish.

FOOD MATCH

An obvious pairing for the varied flavors of 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: 13 %
RS: 5 G/L
MALOLACTIC: YES



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