

RAICES

VARIETAL

TEMPRANILLO



Origin: Although many see this varietal as indigenous to Rioja, it has recently been found that it actually originates from the Valdepeñas region. It is internationally recognized as being of Spanish origin. Its characteristics are similar to those of Burgundy Pinot Noir and it could have been introduced by the monks of the abbey of Cluny. Generally considered to be the most prestigious and characteristic of the Iberian grape varieties. Each region using it chooses to call it either by its original name or by a more indigenous name such as Tinto fino, Tinto del País or Cencibel de la Mancha (see synonyms). Note that a white variety was recognized in 1988.

- **Colour:** Blue black skin
- **Area:** 203,250 Ha in Spain - 231,000 Ha worldwide
- **Maturity:** Early budburst and maturity
- **Yields:** Average to substantial depending on management and desired outcome.
- **Vulnerabilities:** Hardy, but very sensitive to diseases. It dislikes dry conditions and high temperatures. It is also vulnerable to wind and powdery mildew.
- **General characteristics:** The colour is often intense ruby red. The very aromatic nose has notes of wild fruit. These wines are suitable for ageing. Young grapes produce fresh wines and older grapes more velvety wines. The medium-bodied palate is delicate and ethereal. The transfer to barrels improves its ageing potential. The use of vines over thirty years old results in greater vitality while maintaining its original elegance.
- **Synonyms:** Cencibel de la Mancha, Cencibel Chinchillana, Escobera, Garnacho, Foño, Jaciura, Negra de Mesa, Tinta Santiago, Tinta Montereiro, Tinto de Toro, Tinto fino, Tinto del País, Tinto de Madrid de Ribera del Duero, Aragonez, Arganda, Arauxa, Tinto Riojano, Ull de Llebre, Valdepeñas, Verdiell and Vid de Aranda.

Tempranillo 2017

D.O. Calatayud • 14%,5 Vol.

Garnet red with hints of purple. Soft nose full of wild fruit (blackberry, blackcurrant, strawberries, raspberry), black pepper, violet and liquorice. Supple on the palate, medium-bodied, with good acids. Spicy finish with black anise. Pleasant tannins.

Pairings: Drinks perfectly with grilled red meats, lamb chops, cold cuts, dry-cured ham, game terrine, rabbit with prunes, Spanish veal, black olive tapenade.