



TEMPRANILLO 2020

VINTAGE

The 2020 growing year was marked by mild temperatures in both winter and spring. Budburst, flowering and fruit set all happened earlier than usual and véraison was early too; the fruit changed colour over the first few days of August. An average volume of rain fell during the winter, whilst spring delivered frequent hailstorms in specific areas. The steady rain had potential to cause fungal disease, but through expert handling and treatment this was avoided. August was hot, and it quickly became clear that the quality of the grapes would not be at all compromised from the challenging cooler months. The weather changed drastically from 15th September, so the fruit improved day by day thanks to mild daytime temperatures and cool nights. The harvest was carried out in an orderly and staggered manner, allowing the optimal maturity cycles of each variety and each plot to be reached. The balance of the 2020 vintage was satisfactory, with very healthy grapes, good maturity of the skins and sweet tannins. The vintage was classified as Very Good

WINEMAKING

The Tempranillo grapes for this wine were collected in October. Following harvest the grapes underwent cold maceration for a few days so as to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperatures below 26°C and with periodic pumping over. The wine was then transferred to mixed oak barrels with American staves and French tops where it was aged for 6 months. The wine was bottled in August 2020 and remained in bottle for 2 months before release to the market.

WINEMAKER'S NOTES

This 100% Tempranillo shows a deep cherry colour. On the nose aromas of cherry with hint of spice including white pepper and notes of tobacco. Also, intense almond essence adding a pleasant touch of freshness. On the palate the wine is fresh and very fruit forward, particularly stone fruit, with cherry evident again as well as sweet notes – of cinnamon stick in particular.

SERVING AND PAIRING

This is a young wine which matches perfectly with light red meats and pasta dishes. Serve between 15° and 17°C. Ideal consumption from now until 2027.

Grape varieties: 100% Tempranillo

Date of harvest: end of September

Ageing 6 months in mixed oak barrels of American staves and French tops.

Date bottled: Aug 2021

Alcohol: 14% Vol.

Total Acidity: 5.00 g/l (tartaric acid)

Volatile Acidity: 0.58 g/l (acetic acid)

pH: 3.75

Residual Sugars: 1.9 g/l

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Desde 1835
Familia de Vino