

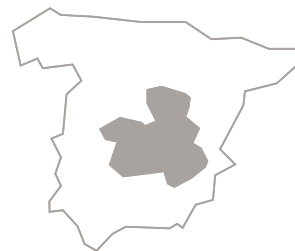
ALLEGRANZA

Tempranillo SV

2018

VDT Castilla

A celebration of life. The joy of those moments in which we see the beauty in the little things that we experience every day. Simply beauty.



VINEYARDS

Age of Vines

+30 year old

Yield

25 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

WINEMAKING

Blend

100% Tempranillo

Harvest

The second half of September

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-28°C/12-18 days.

Ageing

4 months in 1-2 year old French oak barrels

Alcohol: 13.5 %
T. Acidity: 5.67 gr./l.
pH: 3.5
R. Sugar: 4.5 gr./l.
V. Acidity: 0.47 gr./l.



Clear deep ruby-purple



Black cherries
Strawberries
Roasted coffee beans



Red and black berry fruits
Light vanilla & delicate milk chocolate
Roasted Java bean
Luscious & full-bodied

Clear deep ruby-purple colour. Clean and distinguished aromas of black cherries, strawberries, roasted coffee beans and chocolate. On the palate, notes of berry jam, balanced with light vanilla, a hint of milk chocolate and roasted Java bean. The wine is luscious, full-bodied, with firm but ripe velvety tannins and a long finish.