

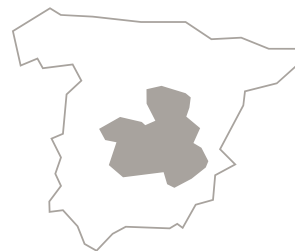
ALLEGRANZA

Tempranillo Vendimia Seleccionada

2022

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

September

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-28°C/12-18 days.

Ageing

4 months in 1-2 year old French oak



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.

Alcohol: 13.5 %
T. Acidity: 5.33 gr./l.
pH: 3.83
R. Sugar: 5.30 gr./l.
V. Acidity: 0.52 gr./l.

91 Pts 2019 Gilbert&Galliard
Gold 2019 Associação Brasileira de Enologia
Gold 2021 Gilbert&Galliard
Gold 2022 Berliner Wine Trophy