



## TEMPRANILLO 2020 *Gold Label*

VINO TINTO ESPAÑOL

40% TEMPRANILLO (CAMPO DE BORJA DO, SPAIN)  
35% TEMPRANILLO (CENTRAL VALLEY AVA, CA)  
18% GARNACHA (MONTSANT DO, SPAIN)  
4% MENCÍA (MONTSANT DO, SPAIN)  
1% CARIÑENA (MONTSANT DO, SPAIN)  
1% CABERNET SAUVIGNON (MONTSANT DO, SPAIN)  
0.5% MERLOT (MONTSANT DO, SPAIN)  
0.5% SYRAH (MONTSANT DO, SPAIN)

ABV 13.8%

TA 5.3

pH 3.77

### WINEMAKER'S NOTES

Vara's 2020 Tempranillo displays the masterful blending skills of our winemakers. Their goal: to showcase both of our high-quality sources of Tempranillo from Spain and California with a supporting array of rare wines. The grapes were fermented separately in stainless steel to enhance their vibrant fruit flavors and ensure deep color. Once fermentation was complete each wine was then placed into oak barrels to age for 14 months. The oak regime was 90% neutral French oak and 10% new French oak. The lots were assembled by our winemakers in spring of 2022 and bottle aged at our winery prior to release.

### TASTING NOTES

An intensely deep garnet jeweled tone showcases the abundant aromas of cherries, figs, summer plums, anise, and black pepper. The taste of this tempranillo is full bodied and has a wonderful balance of food-friendly acidity and fine, polished tannins. Complex flavors of blueberries, eucalyptus, thyme, and pipe tobacco continue to evolve on a very long finish.

### FOOD PAIRINGS

Tempranillo's full-bodied, silky tannins, and refreshing acidity elevates robust proteins and luscious fats. Roasted chicken stuffed with chorizo and orange slices. Grilled steaks rubbed in coco and smoked paprika with butter fried potatoes. Pork laden posole with red peppers. Toasted feta atop lentil ragout with garlic oil.