



VARA

TINTO ESPECIAL 2019

AMERICAN RED WINE

Power of Tempranillo & Cabernet Sauvignon adorned with the grace of Garnacha & Cariñena

36% TEMPRANILLO (ALISOS CANYON, CA)

26% GARNACHA (SANTA RITA HILLS, CA)

19% CABERNET SAUVIGNON (PASO ROBLES, CA)

14% CARIÑENA (MONTSANT, SPAIN)

4% SYRAH (MONTSANT, SPAIN)

1% MERLOT (MONTSANT, SPAIN)

ABV 14%

TA 5.8

pH 3.54

WINEMAKER'S NOTES

Each component was fermented separately: The Tempranillo and Cabernet Sauvignon were pumped over to extract the deep color and enhance the ripe tannins. The Garnacha was gently punched down by hand to decrease the oxidative effect and preserve the delicate fruit flavors. The wines were then matured in a mix of new and neutral French oak barrels for 8 months. All individual lots were tasted and then artfully blended by our winemakers. In June 2021, only 1704 bottles were produced.

TASTING NOTES

A deep dark garnet color previews the aromas of rich blackberry brambles, cassis, black cherries, and complex spices of cloves, cardamon, and savory smoke. The mouthfeel has an impeccable balance between the finely polished tannins and the foodfriendly acidity. The flavors of wild raspberries, black currents carry through a long gentle loving finish.

FOOD PAIRINGS

The abundant fruit and ripe tannins of this wine just love to interact with the taste of the grill. Think: grilled lamb burgers with sun-dried tomato ketchup; long-smoked pork shoulder as Korean Bo Saam lettuce wraps; firm fin fish kabobs with grilled spring-onion relish.