



TEMPRANILLO 2020

VINO TINTO ESPAÑOL

75% TEMPRANILLO CAMPO DE BORJA DO, SPAIN (2020)
23% GARNACHA CAMPO DE BORJA DO, SPAIN (2020)
2% MONASTRELL CENTRAL COAST AVA, CA (2020)

ABV 14.2%
TA 5.3
pH 3.79

WINEMAKER'S NOTES

Vara's Tempranillo is from the rolling hills of Campo De Borja, Spain where the cooler hilltops allow Tempranillo to achieve its legendary complex fruit profile and fine tannin structure. In October of 2020, the grapes were hand-harvested, destemmed, then fermented in traditional concrete tanks. Concrete, like fine French oak barrels, creates a smooth mouthfeel, but uniquely, concrete lends a greater purity of fruit flavor and an even greater intensity of color. Once the wine had stabilized at 14.2% ABV it was matured in neutral French oak barrels for 10 months. The wine was blended to enhance complexity and structural quality in October 2021 then bottle-aged prior to release.

TASTING NOTES

The color is a deep garnet jewel tone. Aromas of ripe blackberries, cherries, summer plums, anise, and black pepper are abundant. The taste is full bodied and equally refreshing with balanced ripe tannins and food-friendly acidity. Unique flavors of pomegranates, cinnamon, thyme, and savory smoke continue on a very long finish.

FOOD PAIRINGS

Big bold flavors and proteins love this wine. Grilled steak kabobs marinated in tomato sauce and garlic. Summer's bountiful Ratatouille with crusty bread. Turkey burgers with melted blue cheese. Your favorite lasagna with a salad of fennel and herbs.