

# TEMPRANILLO ROAD 2016

**Varietals:** 100% Tempranillo

**Origin:** D.O. Navarra

**Aging:** 3 months in oak

**Alcohol :** 13.5% by Vol.

## **Tasting Notes:**

Powerful aromas of vibrant plum and black fruits. Concentrated, rich palate of blackberry and raspberry flavors with depth and soft tannins. Elegant notes of cacao and vanilla shine through from aging in oak barrels. This versatile red pairs well with everything from pizza pasta with red sauce to steaks and burgers.

## **All Paths Lead to Tempranillo Road!**

**Vineyards:** For our inaugural vintage, the Tempranillo Road takes us to the region of Navarra in northern Spain - the heart of the Basque Country. The vineyards of Cadreita benefit from the perfect climate for producing high quality wines: long summers with moderate temperatures and rainfall as well as a notable nighttime/daytime temperature differential (i.e. very cool nights) which result in optimal, slow ripening and sugar development while maintaining good acidity. Much of this is due to the “Cierzo” – strong, dry, cold winds from the north. The soils are mostly limestone and loam, however, you can find sandy, pebbly and clay soils as well. These areas are especially important as they provide excellent drainage and naturally lower yields. The structure and concentration these vineyards produce is impressive for young wines.

**Vinification:** The grapes are harvested at night in order to preserve aromas, freshness and the integrity of the grapes (cooler grapes reduces the chance of premature fermentation and thus oxidation). After a thorough destemming, the grapes undergo a second sorting process on vibrating selection tables prior to maceration. A partial freezing of the berries freezes just the skin, not the berries allowing us to break the skin cells where the elements that give the wine color, aroma and structure are found ensuring maximum character of fruit. We strongly believe that a wine is made in the vineyard, so every single part of the winemaking process at our cellars is focused on respecting this. The wine is fermented in stainless steel and held until it achieves ideal softness and drinkability.

