

EMPHASIS TEMPRANILLO

Protected Geographical Indication

PGI Drama

Varieties

Tempranillo, Single Vineyard

Type

Red, Dry

Produced from the Spanish variety Tempranillo. The word comes from the Spanish temprano, meaning “early”, a reference to the fact that it ripens faster than any other Spanish variety. Tempranillo has adapted exceptionally well to the microclimate of Drama, and the grapes come from a selected plot on the slopes of mount Menoikio at an altitude of about 400 meters, where low yields per hectare prevail.

Vinification

The carefully selected date of the night harvest and the exact duration of extraction, contributes to the optimal balance of the aromatic and phenolic potential of the variety of Tempranillo. The wine ages for 14 months in French and American oak barrels with further 12 months in the bottle.

Characteristics

Dark, red ruby in color with violet sheens. Concentrated aromas of berries, stone fruit black plums, prunes, combined with the sweet characters of the oak. A well-balanced wine with lively acidity, rich but rounded tannins, velvety texture and a persisting fruity and spicy licorice aftertaste. Excellent ageing potential.

Serving Temperature

16 - 18°C

Food Pairing

Fatty grilled meats, aged yellow cheeses, cured meats (jamon).

Important Distinctions

Gold (Vinalies Internationales, Challenge International du Vin, Concours Mondial du Bruxelles, Berliner Wine Trophy) etc.

