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## Spanish Red Blend

Vino de La Tierra de Castilla,  
La Mancha, Spain

### GRAPE VARIETIES

60% Tempranillo, 20% Syrah, 20% Merlot

### VINIFICATION

Select grapes are destemmed and crushed. All varieties are then fermented separately. Fermentation takes place in stainless steel lasting 7-10 days at 81°F. The must is pumped over daily to gently extract color and flavors. The best tanks are chosen to make the final blend.

### TASTING NOTE

Bright cherry color with violet hues. Aromatic with ripe red fruits, pepper and hints of green tea. Dry, fruity and spicy with moderate structure, chewy tannins and bright acidity. This is a delicious wine.

### FOOD PAIRING

This is a versatile wine that goes well with meats, vegetarian dishes and fish. Ideal with cured meats, pâté and aged cheeses. Perfect for social gatherings.



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