

VINA TEMPRANA



Tempranillo

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Old Vine Tempranillo

VINIFICATION

Traditional wine making. Fermented under controlled temperatures. Maceration for seven days with skins. No oak aging.

THE WINERY

Vina Temprana is produced by Bodegas Aragonesas, a 100% farmer owned cooperative. The winery is located in the small town of Fuendejalón amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. The extremely dry, hot climate and stark contrast between day and night time temperatures are ideal for making fruity, aromatic wines. Many of the winery's vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit.

TASTING NOTE

Bright ruby red color. Fresh red fruit aromas with notes of black tea. Dry, medium bodied and easy going with lots of fresh fruit and a hint of spice.

FOOD PAIRING

An excellent food wine; great with pasta and pizza. Also nice lightly chilled on a hot day.

86 Wine Spectator

2014 Vintage

85 Vinous

2014 Vintage **RECOMMENDED!**