

ESPE TO

3L BAG-IN-BOX



TEMPRANILLO



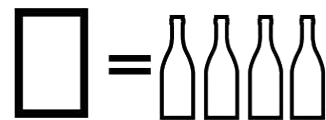
LOCATION



The winery is located at the best area of La Mancha, in the most Eastern of the D.O. Here, the deep sandy soils layered with limestone make the Espeto vineyards unique, which were planted in 1994.



SCAN FOR MORE INFO



(3L BOX = 4 X 750ml)



VARIETAL: 100% TEMPRANILLO

THE VINEYARD: The winery is located at the best area of La Mancha, in the easternmost region of the D.O. Here, the 3 feet of topsoil is sandy with clay and large pieces and layers of limestone below make the Espeto vineyards unique. The old vines from this vineyard were planted in 1980.

CLIMATE: Hot days and cool nights, marked extreme water stress, define the stressful growing season. This forces low-yields for the vines and helps produce maximum varietal expression.

HARVEST: Yields are 8,000 kg per hectare.

VINIFICATION: The wine is slowly fermented in stainless steel at low temperatures under reductive conditions to obtain a fresh, aromatic wine profile.

TASTING NOTES: Aromas and flavors of black and red fruits dominate the wine. Serve at 58° F with a wide variety of foods, from everyday burgers and pasta to steaks and vegetable dishes.

3L BAG IN BOX (BIB)

UPC: 8 436555 730680



WINEMAKER Rafael Cañizares