

<b>Wine TORRE DE BARREDA TEMPRANILLO</b>	
<b>Vintage</b>	2012
<b>Winery</b>	BODEGAS BARREDA
<b>Location</b>	Central Spain: Corral de Almaguer, Toledo
<b>Apellation</b>	Vino de la Tierra de Castilla
<b>Vineyards of Origin</b>	Pago de Pancierto y Monte Alto
<b>Altitude o/ sea level</b>	Pago de Pancierto (700 m) y Monte Alto (750 m)
<b>Age of the vineyard</b>	Pago de Pancierto (16 years) y Monte Alto (25 years)
<b>Grape variety</b>	100% TEMPRANILLO
<b>Irrigation</b>	Yes
<b>Maceration</b>	10 days
<b>Ageing</b>	6 months in oak
<b>Alcohol content</b>	14,5%
<b>Production</b>	50,000 bottles
<b>Bottle capacity</b>	0,75 l - 1,5 l
<b>Temperature of Service</b>	16°
<b>Eye</b>	Cherry red colour with purple rims. Medium - High intensity
<b>Nose</b>	Very intense and fruity wine with a clear varietal personality. Red and black fruit notes (strawberries, cherries, cranberries). Also licorice and anise notes. Behind the fruit, balsamic and spicy tones derived from the oak ageing which provides complexity to the wine.
<b>Mouth</b>	Wide, fresh and sweet taste. Long after-taste. Present and mature tanins. Good acidity which makes the wine fresh
<b>Pairing</b>	Cured pork meats: chorizo, salchichón, lomo, jamón Paella, rice, pasta, pizza

